

Crème Brulee

Chef Ian Harrison

Carnegie's

Ingredients:

½ qt. heavy whipping cream

1 vanilla bean

¾ cup sugar

6 egg yolks

Sugar for coating

Directions:

Split bean and scrape into cream, simmer pod and scraped seeds in cream. Temper yolks and sugar with cream mixture. Pour mix into dishes. Put dishes in waterbath. Cook in 350 degree oven (gas) until set. Let cool. Dust with granulated sugar and torch.