

## Vanilla Espresso Creme Brulee

### Ingredients:

1 Qt. Heavy Whipping Cream  
8 Egg Yolks  
1 Cup Sugar  
1/4 Cup Raw Sugar  
1 Vanilla Bean  
2 Shots of Espresso

### Method:

In a medium sauce pan whisk together cream, sugar and espresso. Cut the vanilla bean lengthwise and scrape seeds into sauce pan. Chop up remaining vanilla bean and add to the cream mixture. Bring mixture just to a boil, remove from heat and let stand 1 hour.

Separate the eggs placing the yolks in a large bowl. Slowly whisk cream mixture into the yolks until completely incorporated. Pour mixture through a fine mesh sieve.

Ladle mixture into creme brulee dishes and bake in a water bath at 350 degrees in a conventional oven for 45-50 minutes. Allow to cool before removing from the water bath. Refrigerate for at least 1 hour before serving.

When serving, dust the top of the creme with raw sugar and brulee with hand held torch until the sugar is golden and completely melted. Serve with fresh berries of your choice.

### Notes:

-When separating the eggs, do not discard the whites. They are wonderful for breakfasts, other dessert recipes or even as the wet component in a breading process.

-When torching the sugar, be sure not to allow the torch to "sit" on any one section of the creme for too long. You want to keep the torch moving constantly until sugar is evenly cooked.

-This is a wonderful alternative to coffee after a late night dinner.