



Chocolate Crème Brûlée



DIFFICULTY: MID



PREPARATION TIME: 10
MINUTES



COOKING TIME: 1 HOUR



SERVES: 6

Ingredients

6 egg yolks
60 g caster sugar
Pinch salt
600 ml thickened cream
125 g chocolate 70% cocoa, finely chopped
Extra caster sugar for caramel

Method

Combine the egg yolks, caster sugar and salt in a bowl and whisk until smooth.

Place the cream and chocolate in a saucepan and stir over a low heat to melt chocolate. Allow to cool.

Add the chocolate cream to the egg mixture and whisk to combine. Strain the mixture and allow the custard to stand for 30 minutes to remove bubbles.

Pour the custard into 6 (125ml capacity) ovenproof flan dishes or ramekins. Place the dishes on the perforated stainless steel tray. Cover the tray with foil, sealing the foil along the long edge.

Preheat the oven on FullSteam 80°C. Place the crème brûlée in the oven on shelf level 2 and cook for 1 hour.

Remove the crème brûlée from the oven and allow to cool uncovered. Cover and refrigerate for 4 hours or overnight.

When ready to serve sprinkle the crème brûlée with extra sugar. Using a kitchen blow torch carefully caramelize the sugar. Allow the crème brûlés to stand for 5 minutes before serving.

Alternatively, crème brûlees can be caramelised under the grill. Preheat the grill to 275°C. Place the crème brûlees in a baking dish surrounded by ice under the grill until they have caramelised. Place the crème brûlees back in the refrigerator for half an hour to allow the custard to cool down.

Notes

This recipe is prepared with NEFF's FullSteam. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are

medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.