

Classic Crème Brulee

2	C	Whipping Cream
½	C	Sugar
2	T	Fresh Ginger (Peeled & Chopped)
1	lg	Vanilla Bean (Seeds) *
5	lg	Egg Yolks (Beaten)
8	t	Sugar (Topping)



* (Split Lengthwise; Cut & Scrape w/Sharp Knife)

Garnish with Fresh Fruit and Whipped Cream

Tracey Smith

Circa 2014

1. Preheat oven to **325 F**.
2. Combine Cream, Sugar & Ginger in heavy saucepan.
3. Add Vanilla Bean seeds & Simmer over Medium heat.
4. Cover; Reduce to Low heat, simmer 10 minutes.
5. Strain mixture into a large glass measuring cup.
6. Whisk Egg Yolks in medium bowl until well blended.
7. Very slowly whisk mixture into Egg Yolks.
8. Divide mixture into 4 ramekin cups & set in 13x9x2 pan.
9. Pour hot water into pan (halfway up cup sides).
10. Bake for **30 min**; Cool cups **30 min**; Chill **3 hrs** or more.
11. Remove, top with 2 t Sugar; Broil briefly; Refrigerate.

