

PLEASE USE THIS CRÈME BRULEE RECIPE

16OZ HEAVY CREAM

100G YOLKS

75G SUGAR

½ VANILLA BEAN

Heat heavy cream and vanilla bean. While cream is heating, whisk the yolks and sugar together. Take the cream off the heat and temper the hot cream into the yolk mixture whisking constantly. Immersion blend the mixture (you can omit this stage to make sure you don't add too much air).

Pour into ramekins (approximately 5-6). Do not over fill. Lightly torch the top to kill the air bubbles

Bake at 230F with a water bath in the convection oven. Approximately 20-30 minutes. Mixture will jiggle slightly when ready. DO NOT OVER BAKE

\*\*\*\*There are cherries in the cooler if you want to make a compote or sauce for the cheesecake