

LE CIRQUE CRÈME BRULEE

Serves 8

- 1 quart heavy cream
- $\frac{3}{4}$ cup granulated sugar
- 1 vanilla bean, halved lengthwise and scraped
- 8 egg yolks
- 8 tablespoons brown sugar

In a medium saucepan, combine the cream, granulated sugar, vanilla bean and vanilla bean scrapings. Heat until hot but not boiling, stirring to ensure the sugar is fully dissolved. In a separate bowl, whisk the egg yolks and slowly add them to the warm cream mixture, stirring constantly. Fill each ramekin and place in a warm water bath. Cover with aluminum foil. Bake 15 minutes at 300F and chill 3 hours. Sprinkle each custard ramekin with 1 tablespoon brown sugar.

Brulee with a torch or under the broiler and serve immediately.