



## *Recipes*

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### *Maple Crème Brûlée*

*Provided by: Michael's on the Hill Restaurant  
Vermont Chef of the Year, Chef Michael Kloeti*

*Servings per recipe: 6*

Crème Brûlée is one of those classic desserts that has the perception of being difficult to prepare. It is actually one of the easiest desserts to make, and is delicious with or without the sugar topping. If you prefer to not crisp the top, serve it with a crispy cookie to still get that textural effect.

#### **Ingredients:**

<i>1 Cup</i>	<i>Heavy Cream</i>
<i>1 Cup</i>	<i>Whole Milk</i>
<i>1/2 Cup</i>	<i>Pure Maple Syrup</i>
<i>11</i>	<i>Egg Yolks</i>
<i>1/4</i>	<i>Vanilla Bean</i>

#### **Method:**

- *Preheat oven to 325 degrees F.*
- *Place cream, milk and split and scraped vanilla bean into a heavy bottomed sauce pot. Warm over medium heat until scalded (you will see bubbles start to form around the sides of the pot). Remove from heat, then add the syrup and mix until incorporated.*
- *Whisk a small amount of the hot milk mixture into the eggs quickly to temper, then pour egg mixture into the milk mixture, rapidly whisking.*
- *Strain mixture to remove any impurities and vanilla bean.*
- *Bake in ramekins in water bath for approximately 45 min+ or until the custard slightly jiggles but is set.*
- *Cool on a rack to room temperature then chill, covered with plastic wrap.*

*To serve, sprinkle with granulated sugar (1 1/2 tablespoons). Carefully and evenly brown with a blow torch or under a hot broiler until brown.*