

WHITE CHOCOLATE CREME BRULEE

The Cooks Next Door

4 egg yolks

1/3 c. sugar

2 c. heavy cream

4 oz. quality white chocolate (I used Ghiradelli), chopped

1 tsp. vanilla extract

4 tsp. sugar.

Preheat the oven to 300 degrees.

In a medium bowl, whisk egg yolks with 1/3 c. sugar until smooth. In a medium saucepan, bring the cream to a simmer over medium-high heat. Remove from heat and add the white chocolate. Whisk until chocolate is melted. Temper the eggs by adding 2 Tb. of the white chocolate mixture to the eggs. Whisk. Add the rest of the white chocolate and whisk to combine. Add vanilla.

Divide between 4 -6 ramekins. Place the ramekins in a 9x13 pan filled with 1 1/2 inches hot water. Bake for 45-55 minutes or until set. Allow to cool, then refrigerate the custards until chilled. Before serving, sprinkle the tops of each ramekin with 1 tsp. of sugar and place under the broiler or use a torch to caramelize the sugar. Refrigerate any leftovers.