

Classic Crème Brûlée

2 cups heavy cream 4 egg yolks
¼ cup plus 8 tsp. sugar 1 tsp. vanilla extract

Preheat oven to 300°F and have a pot of boiling water ready. In a saucepan over medium heat, combine cream and ¼ cup sugar; cook, stirring, until steam rises, 4–5 min. In a bowl, beat yolks and vanilla until blended. Gradually pour hot cream into yolks, stirring constantly. Strain mixture through a fine-mesh sieve set over a bowl; divide among four 7-oz. ramekins. Line a 3" deep baking pan with a kitchen towel, place ramekins in pan, and add boiling water to fill pan halfway up sides of ramekins; cover loosely with foil. Bake until set, 30–35 min. Cool to room temperature and refrigerate 2–3 hr. Sprinkle 2 tsp. sugar over the surface of each cup. With a kitchen torch, move flame continuously in small circles around surface until sugar melts and lightly browns. Serves 4.

Williams-Sonoma Kitchen

Kitchen Torch

Perfect for caramelizing sugar on a crème brûlée or tart, this torch is a small version of the ones used by professional pastry chefs. It gives you far better control than when you rely on an oven broiler. The torch's adjustable flame melts sugar quickly, so the filling beneath stays cool – the hallmark of a well-made crème brûlée. The torch has a rubber grip and uses butane fuel (not included). A storage stand and recipe are included. 5½" long. #14-1139674
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