

Blueberry Creme Brulee

 Difficult

Serves 6

Ingredients

600ml (20fl.oz) whipping cream
2 Select Vanilla Pods
175g (6oz) fresh blueberries
4 medium egg yolks
175g (6oz) caster sugar

Method

1. Preheat the oven to 150°C/300°F/Gas Mark 2.
2. Pour the cream into a saucepan. Heat gently without boiling until hot. Remove from the heat. Gently split the Vanilla Pods down the centre, and prise open the sides of the pod. Add to the hot cream, and leave to infuse for 30 minutes. Discard the pods.
3. Meanwhile, divide the blueberries between 6 x 150ml (5fl.oz) ramekins and set aside. Whisk the egg yolks and 50g (2oz) sugar together in a bowl until thick, pale and creamy. Pour in the cream, stirring gently, until well mixed.
4. Stand the ramekins in a roasting tin and pour in sufficient hot water to come halfway up the sides. Pour the custard mixture into the ramekins - the blueberries will float to the top.
5. Bake in the oven for about 1 hour or until set - the blade of a knife inserted into the centre will come out clean when cooked. Remove from the tin and cool. Chill for at least 3 hours.
6. Preheat the grill to its hottest setting. Sprinkle the remaining sugar thickly and evenly on the top of each custard. Cook for 3-5 minutes until the sugar turns to caramel. Cool, then chill for a further 2 hours before serving.





Cooks Tip: For a quick and easy alternative why not try our Creme Brulee dessert mix

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