

**Dave's Specialty Foods, Inc.**

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**Crème Brulee**

**Ingredients:**

<b>15</b>	<b>Egg yolks</b>
<b>1-1/2 qt.</b>	<b>Heavy whipping cream</b>
<b>½ qt.</b>	<b>Milk</b>
<b>1-1/2 cups</b>	<b>Sugar</b>
<b>3 tsp.</b>	<b>Vanilla</b>

**Method:**

**Preheat oven to 325 degrees. Whisk all ingredients together in large bowl. Pour into 3"wide oven-proof ramekins. Bake in "water bath" for one hour, or until centers are set. Chill in refrigerator overnight. Carmelize top.**