

## Crème Brulee

Restaurant Antiquity, Albuquerque, NM

8 egg yolks

1/3 c. sugar

2 c. heavy cream

1 tsp. pure vanilla extract

1/4 c. sugar for caramelized tops

Preheat oven to 300 degrees. In a large bowl whisk egg yolks until pale yellow; add sugar and whisk until sugar has dissolved. Add heavy cream and vanilla; continue to whisk until well blended. Strain into a large bowl, skimming off any bubbles.

Divide mixture into 6 ramekins and place in a warm water bath. Bake for 40 to 50 minutes. Remove cups from water bath; chill at least 2 hours.

Sprinkle 2 teaspoons of sugar over each custard. Use a hand-held torch or place under broiler until sugar melts. Re-chill custards for a few minutes before serving.

(Steve's notes: The secret to really great crème Brulee is to use the best ingredients—the freshest eggs, the freshest organic cream, and real vanilla extract. There aren't many ingredients, so they'd better be great.)