

DESSERTS

TEA-FLAVOURED CRÈME BRÛLÉE

Ingredients (For 4 people)

- 30 cl liquid cream
- 5 egg yolks
- 20 cl whole milk
- 90 g caster sugar
- 4 tsp brown sugar
- 2 tsp Earl Grey tea

Preparation:

Preheat the oven to thermostat 6 (180°C). Bring the milk to a boil. Add the tea. Stir, cover, remove from heat, and leave to infuse for 50 minutes.

Filter the milk through a strainer. Pour the egg yolks into a mixing bowl. Then, using the medium setting of an electric beater, beat the yolks with the caster sugar, sprinkled in gradually, until the mixture whitens. Incorporate the milk and cream into this mixture. Filter the cream through a strainer. Distribute the mixture into 4 ramekins. Leave to cool.

Bake for 1 hour over medium heat. The cream should be firm in the centre, but should remain wobbly when the ramekins are shaken. Leave to cool.

Cover the ramekins with plastic film. Chill to reserve for 12 hours.

To serve, sprinkle the tops of each crème brûlée with brown sugar and broil them under a very hot broiler until the coat of sugar melts and caramelises.

Reserve the ramekins for 10 minutes to harden the caramel.

