

# Tasting, Sampling and Sharing with friends

## White Chocolate Brulee



### Ingredients (serves 4)

300ml (10fl oz) double cream  
30g (1 oz) white chocolate  
3 egg yolks  
30g (1 oz) caster sugar, plus extra for sprinkling  
1 tsp. vanilla extract

### Method

Preheat oven to 180°C (350°F) (Gas mark 4)

Put the chocolate and cream in a saucepan and heat gently until the chocolate has melted.

In a bowl, use a wooden spoon or electric whisk to beat together the egg yolks, sugar and the vanilla extract until pale. Then stirring continuously, add the chocolate cream and sieve/pour into four 6cm (2 ½ ") diameter and about 4cm (1 ½ ") deep ramekins

Place the ramekins in a roasting tin and fill half way up with boiling water. Bake in the oven for 18-20 minutes or until set. Transfer the ramekins into the fridge and leave to chill for at least 1 hour.

To finish, preheat the grill to medium-hot. Sprinkle 1 tsp. of caster sugar on top of each of the brulees and caramelize under the grill for 2-3 minutes ( or use kitchen blow torch). Leave to harden a few minutes and serve.

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