



Michele's



Honey Crème Brûlée

Serving:

2 1/4 cups heavy cream
1 vanilla bean, split and scraped
1/4 cup Michele Honey Crème Syrup
1/2 cup sugar
6 large egg yolks
2 quarts hot water

Direction:

Preheat the oven to 300 degrees F. Place the cream, vanilla bean and its pulp into a medium saucepan set over medium-high. Heat and bring to a boil. Remove from the heat, cover and allow to sit for 15 minutes. Remove the vanilla bean and reserve for another use. In a medium bowl, whisk together the honey crème syrup and the egg yolks until well blended and it just starts to lighten in color. Add the cream a little at a time, stirring continually. Pour the liquid into 6 (7 to 8-ounce) ramekins. Place the ramekins into a large cake pan or roasting pan. Pour enough hot water into the pan to come halfway up the sides of the ramekins. Bake just until the crème brûlée is set, but still trembling in the center, approximately 40 to 50 minutes. Remove the ramekins from the roasting pan and refrigerate for at least 2 hours and up to 3 days. Remove the crème brûlée from the refrigerator for at least 30 minutes prior to browning the sugar on top. Divide the 1/2 cup sugar equally among the 6 dishes and spread evenly on top. Using a torch or the oven broiler, melt the sugar and form a crispy top. Allow the crème brûlée to sit for at least 5 minutes before serving.