



JOHNNIE MOUNTAINS' Saffron Crème Brulee

Classic Vanilla Crème Brulees are always a real treat, however, infusing other fragrances just adds another dimension. Lavender, Pinenut, Rhubarb, Liquorice and many other ingredients work very well with the classic dish.

Ingredients

- 8 — Medium Free Range Egg Yolks
- 250ml (½ Pint) — Organic Double Cream
- 95g (3oz) — Caster Sugar
- 1 Vanilla Pod (Madagascan Luxury min 22cm)
- 1g (0.8oz) — Saffron Threads



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Method

Place Double Cream, Saffron and Vanilla Seeds and Scraped Pod into a 1l or 2pt Saucepan. In a large (20cm) Stainless Steel Bowl, put Yolks and Sugar. Whisk Yolks (Gently) until mixture is smooth.

Scorch on a High Heat (allowing small bubbles to appear around the edge of the pan) Cream mix. Pour Cream onto Eggs and 'cook' for 3 — 4mins stirring gently.

Return Mixture to the stove and place on a medium heat. Using a heat resistant spatula, stir and cook for a further 8 — 12 mins or until mixture coats the back of a spoon or with a probe reach a steady 68 — 70°C. Remove from the heat and pour into suitable ceramic containers (small moulds approx 60/70ml).

Place on a tray and refrigerate over night. When refrigerated, remove and sprinkle with an even coating of caster sugar (approx 5g). With a Cooks Blow Torch, Caramelize the top of the crème brulee.

Eat and Enjoy sharing your Crème Brulee!

"Go to work on a Happy Egg' I am delighted to support Bake with Compassion and I would encourage everyone to take part this year. Battery Hens are sad and helpless and that makes our food taste impaired which is why I only use Free Range Egg Products in my Kitchen. Happy Hens make Happy Eggs."

Johnnie Mountain, 2010