Crème Caramel

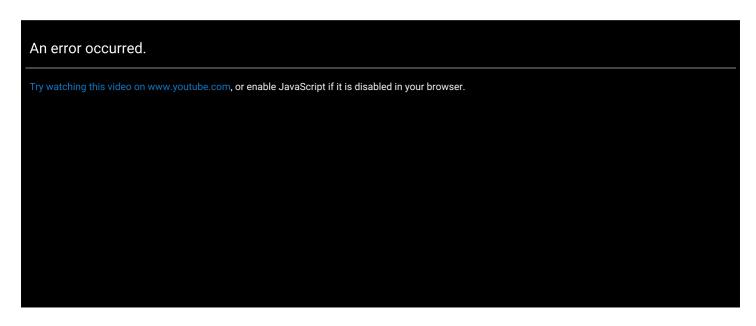
Categories:



User Rating:	****	
Serves: User Rating:	4 people	
Preparation time:	55 mins	

Pantry and Fridge Staples, Dinner Recipes, Lunch Recipes, Entertaining, Kid Friendly

A classic dessert done to perfection. Is there anything better?



This timeless Crème Caramel is sensationally silky and luxuriously smooth. Sweet caramel brings in the perfect balance of sweetness creating a beautiful melt-in-your-mouth experience in every spoonful. Developed by The Great Australian Bake Off veteran, <u>Hoda Alzubaidi</u>, this dessert was designed to be easy to make, with zero compromises on flavour.





Ingredients

- 100g sugar
- 100g water

- 4 eggs
- 2 egg yolks
- 1 tsp vanilla
- 440mL milk
- 200g condensed milk

Method

- 1. Place the sugar and half the water (50g) into a pan. Mix until the sugar crystals are well combined with the water before placing it on a low heat.
- 2. Once it turns into a deep amber colour, add the remaining 50g of water and whisk well. Pour into ramekins and refrigerate.
- 3. In a large bowl whisk 4 whole eggs and 2 egg yolks into a bowl and add vanilla. Set aside.
- 4. In a saucepan add milk and condensed milk until warm, pour it slowly into the eggs and whisk well.
- 5. Remove the ramekin moulds from the refrigerator. The caramel should be firm or semi-set. Place a sift over the moulds and slowly pour the cream mixture.
- 6. Cover each mould firmly with aluminium, place in a baking tray and pour boiling water halfway up the tray.
- 7. Bake at 150°C for 45 minutes. Remove from the oven and allow to cool to room temperature while covered. Place in the fridge for 4 hours while covered with the foil.
- 8. Remove the foil and run a small sharp knife around the edge of the mould. Place a serving plate on top and flip. The crème caramel should come off the mould smoothly. If not, give it a few firm taps on the benchtop.
- 9. Serve and enjoy!