

Crème Caramel



Preparation time: 55 mins

Serves: 4 people

User Rating: ★★★★★

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

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

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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, [Hoda Alzubaidi](#), 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!