

# Crème Brûlée

50—70 Min

## Preparation

1. Bring the vanilla pulp including the pod, orange peel and squeezed juice to the boil with the milk. Then remove from the heat and let it steep for 10 minutes.
2. Remove the pod and peel, add the whipped cream and heat over medium heat.
3. Meanwhile, mix egg yolks and sugar in a bowl. Stir in the milk and whipped cream mixture.
4. Place the ramekins in a baking dish filled with hot water. The molds should be about 2/3 submerged in water.
5. Pour in the mixture and bake for 40 minutes at 130°C on the middle rack. Remove from the oven, let cool and refrigerate overnight.
6. Take it out of the fridge about 30 minutes before serving so that the crème brûlée acclimatizes a little. Sprinkle with a thin layer of brown sugar and caramelize with a Bunsen burner.
7. Finally, garnish with orange fillets and chopped pistachios.

## Ingredients 4 Portions

= Kotányi Produkte

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| 250 ml | Whipped cream |
| 200 ml | Milk |
| 4 pieces | Egg yolk |
| 70 g | Sugar |
| 1 piece | Organic blood orange |
| 0.5 piece | Bourbon Vanilla Pods, Whole |
| 4 tsp | Brown sugar for caramelization |
| 0.5 piece | Salted and roasted pistachios |