



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

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

