

Brulee'

Ingredients

- ❑ Cream thickened 600 ml
- ❑ 7 egg yolks (55g). Fresh eggs are best
- ❑ 5 tablespoons sugar [flat spoon] (normal or caster)
- ❑ Fruit cake or plum pudding (between 200g & 300g)
- ❑ Fresh berries
- ❑ Brandy, if you like!

Equipment

- ❑ Whisk
- ❑ 8 small dishes or 1 large - Small ramekins, espresso cup size¹
- ❑ Deep baking tray
- ❑ Spatula
- ❑ Aluminum foil
- ❑ Bowl

Method

- ❑ Mix Cream, sugar & egg yolks using whisk
- ❑ Place the dishes in a baking tray
- ❑ Cut the fruit cake or pudding roughly (or crumble) & place evenly into dishes (add a few drops of Brandy if you like)
- ❑ Pour in the egg mix using a jug
- ❑ Up to this stage can be done in advance and kept in the fridge
- ❑ Place the dishes in a baking tray and add sufficient boiling water to reach half way up the dishes
- ❑ Cover tightly with foil
- ❑ Bake in a preheated oven at 130°C (Fan forced same)
- ❑ Cook for 20-30 minutes, or until custard is set - won't overcook
- ❑ Can be served hot or cold topped with berries

Note: Cooked once not wobbly when shaken. It's OK if they are not cooked right through but if doing the day before, the **MUST** be well cooked to avoid bacteria developing from the egg yolks.

¹ If these are too large, cooking time will become too long