

Luxurious crème brûlée.

Serves: 4

Cooking time: Over 60 minutes

Ingredients

2 Church & Manor goose egg yolks

1-2 tablespoons milk

110/4oz vanilla sugar

600ml/1pt double cream

3tbsp brandy

Caster sugar for topping

Method

1. Whisk the egg yolks together and strain through a fine sieve into a bowl. If the eggs are too thick to run through the sieve, stir in 1-2 tbsp of milk.

2. Whisk the vanilla sugar into the egg. Scald the cream and take it off the heat just before it comes to the boil. Pour the cream onto the egg mixture in a thin stream, whisking continually until they are well combined. Finally, stir in the brandy.

3. Pour the custard into a dish and place in a roasting tin half filled with hot water. Preheat the oven at 100°C 200°F/gas mark 4 and cook for 1hr 45mins until the custard has set. Leave to cool.



4. For the caramelised topping, remove the rack from the grill tray and half-fill the tray with a mixture of ice cubes and water. This is to help keep the custard cool and so prevent curdling. Sprinkle 3 level tsps of caster sugar in a thin layer over the surface of each custard, and set them in the iced water in the grill tray.

5. With the grill on full, grill the custards for 2 mins or more, depending how far they are from the heat. The surface should be crisp and golden. Alternatively use a catering torch or small household blow torch to caramelize the sugar.