

Crème Brulee

Heavy Cream	1 qt
Sugar	4 oz
Yolks	6.5 oz
Vanilla paste	1 Tbsp

Directions:

- Tempering method
- Bake in water bath @ 300F about 20 min or until set
- For CombiOven (at school) bake at 190F, steam setting for 45 min.
- Chill in cooler until ready to brulee.