

Raspberry and Almond Creme Brûlée

Serves 6-8 people

Ingredients

250g double cream

200g milk

7 free range egg yolks

70g caster sugar

few drops of Almond extract

1/2 a vanilla pod

1 punnett of raspberries

Method

Bring the cream & milk to the simmer in a sauce pan, split the vanilla pod and scrape the seeds in the pan.

place the egg yolks into a glass bowl and add the sugar, lightly whisk to combine. Pour the simmering cream mixture over the yolk whisking continuously to prevent the yolks from scrambling. Once all the mixtures are combined add your almond extract then pour through a fine sieve, then divide into the ramekins along with 4 raspberries in each ramekin. Place the filled moulds into a tray and fill half way up the moulds with warm water. Place in a fan assisted oven at 150oc for approx 50 minutes, the brûlée should have a slight wobble in the middle still. When cooked remove from the tray and refrigerate for at least 4 hours.

To serve, sprinkle a fine layer of caster sugar on the top and glaze with a blow torch until a dark caramel colour. Enjoy with fresh Raspberries and or a refreshing sorbet.