



CLASSIC CRÈME CARAMEL

The nostalgic, classic dishes that many of us have fond memories of are making an incredible comeback on the British foodie scene and we're entirely here for it. This wibbly-wobbly, melt-in-the-mouth, creamy, caramel sensation will take you back a few years via a few 'oooohs' and 'ahhhs'. A handful of ingredients, measured with precision, and set to perfection, this retro favourite hits all the dessert spots bringing both elegance and nostalgia to the plate.

Prep time 30 mins, plus chilling time | Cook time 35 mins | Serves 6

200g caster sugar
3 Leghorn White eggs, plus 2 yolks

500ml whole milk
1 teaspoon vanilla bean paste

Put 150g of the caster sugar in a small pan and add some water until it is just covered. Place onto a low heat and allow the sugar to melt and dissolve. Let it bubble and when it turns golden brown, remove from the heat, and immediately pour equally into six ramekins.

Preheat the oven to 180°C/160°C fan.

Whisk the eggs and egg yolks together with the remaining 50g sugar until pale and creamy. In a pan, heat the milk and vanilla until it reaches scolding point, but not boiling. Then remove from the heat and gradually pour into the egg mixture, whisking continuously until it is all incorporated. Set aside for 10 minutes to cool slightly and then pass through a sieve into a jug.

Place the ramekins into a high sided roasting tray. Pour the custard into each ramekin. Then add boiling water into the roasting tray around the ramekins, so the water level comes up about halfway the side of each ramekin. Bake for 20 minutes then remove from the oven and allow to cool in the tin for a further 15 minutes.

Then place them into the fridge for a minimum of 4 hours, or preferably overnight, to set. When ready to turn them out, run a knife around the edge and then invert them onto plates. Enjoy!



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