

CRÈME BRÛLÉE



6 servings



4 hours

This elegant dessert combines the rich creaminess of custard with the subtle notes of Taltarni Vineyards' Blanc de Blancs, creating a delightful treat that's both creamy and brûléed to perfection.



Image by Katie Jones

INGREDIENTS

- 6 large egg yolks
- 2 cups heavy whipping cream
- ½ cup sugar
- 2 teaspoons orange zest
- 2 tablespoons orange juice
- ½ cup Blanc de Blancs

DIRECTIONS

1. Preheat oven to 145 degrees C. In a large bowl, whisk to combine egg yolks, heavy whipping cream, 1/2 cup sugar, orange zest, orange juice and Blanc de Blanc.
2. Divide evenly into 6 (4-ounce) ramekins. Place ramekins in a 9 x 13 baking dish and fill the dish up to the middle of the ramekins with boiling water. Transfer to the oven and bake until custards are set but still shake slightly in the centre, about 35-40 minutes.
3. Remove ramekins from the baking dish and cool to room temperature, then refrigerate until completely cooled and set, at least 2 hours and up to overnight.
4. When ready to serve, sprinkle 1 tablespoon sugar over custards and use a torch to brûlée the top until crisp and light brown.

ABOUT THE CHEF

Experience the culinary mastery of Phil Vakos, renowned chef and creator of this Greek-inspired recipe. For more information on Phil, click [here](#).



TALTARNI