

# PASSION FRUIT CREME BRULEE

*Sarah Tien*

## INGREDIENTS

0 MINUTES 2 SERVINGS

- 1 1/2 cups heavy cream
- 3 large egg yolks
- 1/4 cup granulated sugar
- 1 tbsp vanilla paste or extract or fresh beans
- 2-3 tbsp passion fruit
- 2-3 tbsp of sugar for topping

## TAGS

#passion fruit #creme brulee



1

In a small sauce pot on medium heat, mix together heavy cream, sugar, salt, and vanilla extract. Add fresh passion fruit or extract to the mixture and cook the mixture until it reaches 200 degrees Fahrenheit.



2

Once the cream mixture has reached the correct temperature, whisk eggs in a separate bowl until fluffy.



3

Temper your cream mixture into your eggs. use a sieve and pour a small amount of your cream mixture into the eggs first, then mix thoroughly. After mixed, add the rest of the cream mixture and whisk together.





4

Fill ramekins to the top!



5

Place in a 350 degree oven for 45 minutes. Before baking, fill tray with water.



6

After complete, cool for 20 minutes in the water. Move to refrigerator for 2 hours to set. Sprinkle a decent amount of sugar on top and caramelize with a torch.



7

Recipe by Byron Talbott

