

Creme Caramel



Ingredients & Prep

180 g golden Caster sugar
2 tbsp Boiling water

Custard

280 ml Single cream
150 ml Full fat milk
4 Eggs large
40 g Light brown sugar

Suggestion & Tips

Eat with some double cream.

Recipe By Jaxters

Ref: 923

Heading: Puddings

Cuisine: French

Food Type: Vegetarian

No of Portions: 4

Method

Step 1 - Place the golden caster sugar in to a saucepan over a med heat, allow the sugar to melt then shake pan to move unmelted sugar into the melted sugar do not stir, when most of the sugar is melted then you can give it a stir with a wooden spoon, boil sugar until its light to mid brown, then quench the bottom on the pan in cool water for a few second, then add boiling water & stir in, be careful as it will spit.

Step 2 - Pour caramel into a 900ml baking dish & allow to go cold.

Step 3 - Pre-heat oven to 150°C fan.

Step 4 - For the custard, in a bowl add the eggs & brown sugar, whisk together well, put the cream & milk into a saucepan & bring up to a simmer, then pour slowly into the egg mix whisking all the time until its all in & the sugar has dissolved, allow custard to cool for 20 mins.

Step 5 - Carefully pour custard into the baking dish, then place dish into a baking tray or tin, from the kettle pour hot water in to halfway up the side of the dish, then place in the oven for about 45 minutes or until a slight wobble, then remove & allow to cool, then place dish in the fridge to set for 3 hours.

Step 6 - Scrape a knife around the edge then place a serving dish inverted on top, then turn it all over & give it a shake, the pudding should pop out on to the serving dish.