



**Miele**

# Honey crème brûlée

By Shannon Bennett

**5 minutes plus cooling time**

Preparation time

**30 minutes**

Cooking time

**4 servings**

Serves

## INGREDIENTS

500 ml cream  
1 vanilla bean, halved and seeds  
scraped  
6 egg yolks  
50 g honey  
2 tbsp caster sugar

## Miele accessories

Steam containers

## METHOD

1. Place the cream and the scraped vanilla bean into an unperforated steam container and Steam at 100°C for 2 minutes.
2. In a large mixing bowl, whisk the eggs and honey until slightly pale. Pour the cream mixture over the eggs and whisk to combine. Divide into 4 brûlée dishes.
3. Place the brûlée dishes into a perforated steam container and cover with foil.
4. Steam at 85°C for 30 minutes. Remove the foil, and place into the fridge to cool.
5. Sprinkle the caster sugar evenly and very thinly over the top of the brûlée.
6. With a blow torch, caramelize the sugar until the top of the brûlée is evenly coloured.

## Hints and tips

- We have used 150 ml brûlée dishes, 12 cm x 3 cm. Cooking times may need to be adjusted slightly if deeper dishes are used.
- This recipe can also be made in the combi steam Pro oven – Select Combi mode: Fan Plus at 120°C + 60% moisture + 23 minutes.