

The Miele logo is a dark red rectangle with the word "Miele" in white, bold, sans-serif font.

Honey crème brûlée

By Shannon Bennett

5 minutes plus cooling time

Preparation time

30 minutes

Cooking time

4

Serves



INGREDIENTS

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

METHOD

1. Place the cream and the scraped vanilla beans 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, caramelised the sugar until the top of the brûlée is evenly coloured.

Alternative appliance method

Combi steam oven:

- Select combi mode: Fan Plus at 120°C + 60% moisture + 23 minutes

Hints and tips

- We have used 150ml brûlée dishes, 12cm x 3cm. Cooking times may need to be adjusted slightly if deeper dishes are used.