QUEEN
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PREP: 15 min
COOK: 60 min
SERVES: 8

Vanilla Bean Crème Caramel

This traditional custard dessert has been propelled from the 80s and revitalised into a sleek modern classic with a beautiful balance of caramel toffee, cream and vanilla. Irresistible when served cold.

Ingredients

Toffee

1 1/3 cup (295g) caster sugar

2/3 cup (160ml) water

Crème Caramel

4 large eggs

8 large egg yolks, extra

2/3 cup (150g) caster sugar

1 tbsp Queen Celebrating 120 Years Pure Vanilla Extract

1 tsp Queen Vanilla Bean Paste

1 ½ cups (375ml) milk

1 ½ cups (375ml) pouring cream

Method - Toffee

STEP 1

Preheat oven to 160°C (fan forced). Place a folded tea towel inside a baking tray.

STEP 2

Combine sugar and water in a saucepan over high heat and stir until sugar dissolves. Bring to boil and cook for 8–10 minutes without stirring, brushing down sides of pan occasionally with a wet pastry brush until mixture is dark golden.

STEP 3

Pour toffee into base of a non-greased 23cm round pie or baking dish and place inside lined roasting tray. Set aside to harden.

Method - Crème Caramel

STEP 1

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Method - Crème Caramel

Whisk together eggs, yolks, sugar, Vanilla Extract and Vanilla Bean Paste until well combined. Set aside.

STEP 2

Heat milk and cream in a saucepan over medium heat until just boiling. Remove from heat and allow to cool for 1 minute. Whisk milk into egg mixture, stirring constantly. Sieve mixture into baking dish with set toffee inside.

STEP 3

Pour boiling water into baking tray until half way up the baking dish. Bake for 60 minutes or until just set. Remove dish from baking tray, allow to cool for three hours then cover with cling wrap and chill overnight.

STEP 4

To serve, place tin in boiling hot water to soften and invert onto a serving plate.

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