



PREP: 15 min +  
chilling  
COOK:  
SERVES: 4

## Egg Free Creme Brûlée

A simple, easy, cheat's version of the classic French creme brûlée using Jel-it-in. All the creamy flavour, without the eggs and half the trouble!

### Ingredients

3 cups (750ml) full cream milk  
1 tbsp vanilla custard powder  
1/4 cup (55g) caster sugar  
1/2 tsp Queen Organic Vanilla Bean Paste  
1/2 sachet Queen Jel-it-in  
caster sugar for caramelising

### Method

#### STEP 1

Lightly oil 4 ramekins.

#### STEP 2

Dissolve Queen Jel-it-in 1/2 a cup of the cold milk.

#### STEP 3

Dissolve the custard powder in another 1/2 a cup of the cold milk.

#### STEP 4

Pour both mixtures into a small saucepan with the rest of the ingredients.

#### STEP 5

Heat, stirring, over low heat until the sugar dissolves. Continue to heat, stirring, until the mixture starts to bubble.

#### STEP 6

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## Method

Divide it between the ramekins and leave to sit until it reaches room temperature then refrigerate for at least 3 hours.

### **STEP 7**

Sprinkle the top of each ramekin with a teaspoon of caster sugar and then use a blow-torch to melt the sugar on top and form a toffee crust. Serve immediately

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