



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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