



CRÈME AUX OEUFS

INGREDIENTS

Serves up to 4 people

- 2 cups (½ L) whole milk
- 6 eggs (3 yolks and 3 whole eggs)
- 100 g (3.5 oz) white sugar
- 1 vanilla bean (sliced lengthways with seeds scraped)

MISE EN PLACE

Warm the milk in a small saucepan over medium heat with the vanilla bean.

Preheat your oven at 150°C (300 °F).

METHOD

In a bowl, mix the sugar, whole eggs, and yolks together until the sugar has mostly dissolved.

Once the milk is warm, pour half of it through a fine mesh into the egg mixture and mix gently to combine. Then, stir in the rest of the milk.

Set up a bain-marie by placing a dish to cook the custard in a large roasting pan. Carefully ladle the custard mixture into the dish.

Now, pull the middle tray of your oven slightly out and place the roasting pan with the custard on it. Pour enough warm water into the roasting pan until it reaches three-quarters of the way up the dish containing the custard. Slowly slide the oven tray back into the oven.

Bake the custard for 20-25 minutes until it feels semi-solid to the touch but still has a wobble to it. (If using a dish deeper than 5 cm / 3 inches, you may need to bake the custard for longer.) To check if the dessert is ready, insert a knife into the custard, and if it comes out clean, it's done.

When cooked, take the pan with the custard out of the bain-marie and leave it to cool completely at room temperature. For a more rustic look, once cool, place the custard under the grill (broiler) for around 5 minutes to brown the top.

Serve the dessert as is or refrigerate before serving cold.