

Delta Grandview

Maple Vanilla Cream Brulee

- *1L 35% cream*
- *¼ cup sugar*
- *½ cup pure maple syrup*
- *1 vanilla beans or 2 tbs of extract*
- *10 egg yolks*
- *2 whole egg*

***Method:** Preheat oven to 275 F. Put the cream and half the sugar in a sauce pan with the vanilla bean. Bring just to a boil. Meanwhile, mix together the remaining sugar, egg yolks and whole eggs. Strain the hot cream mix over the egg mixture gradually whisking well. Strain to get any bits of cooked egg or shell. Ladle mix into ramekins and place in a hotel pan. Add 1 inch of water to the bottom of the hotel pan. Cook for 1.5 hours or until set in the center. Cool and caramelize with sugar and torch when ready to serve.*

Makes 8