



# Espresso Crème Brulee with Berries

## DIRECTIONS

1. Set up and pre-heat the steam oven on the Steam Mode.
2. In a large glass mixing bowl cream together the egg yolks and the ½ cup granulated sugar with a whisk until pale yellow and thick, set aside.
3. Heat the heavy cream, espresso powder, and salt together in a medium saucepan over medium heat. Using a paring knife, split the vanilla bean open and scrape out the seeds and add them to the saucepan along with the vanilla pod.
4. As soon as it begins to simmer, remove from heat and temper the yolks by gradually whisking in the hot cream into the egg yolk and sugar mixture. Do not add the hot cream too quickly or the eggs will cook.
5. Once all the cream has been added continue to whisk until the mixture cools slightly. Remove the bean pods and strain mixture through a fine strainer if needed.
6. Divide the custard into the 8 ramekins, about ¾ full. Place ramekins into the perforated steam pan and place pan into the steam oven on rack position 2.
7. Bake until the edges are set and centers are a little jiggly, about 30-35 minutes. Or when an instant read thermometer registers 170°F.
8. Remove the steam pan from the oven and remove the ramekins from the pan. Allow ramekins to cool to room temperature then place in the refrigerator loosely covered and chill for at least 2-4 hours.
9. Sprinkle a thin even layer of sugar on top of each of the custards.
10. Caramelize the sugar with a kitchen torch and serve with fresh fruit and mint.

## PRODUCTS

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)

[48-Inch Dual-Fuel Steam Range](#)

[30-Inch Combination Wall Oven with Steam](#)

## MODE

Steam

## COOK TIME

30-35 minutes

## INGREDIENTS

- 5 large egg yolks
- ½ cup granulated sugar
- 3 cups heavy cream
- ½ tsp. espresso powder
- ¼ tsp. salt
- 1 vanilla bean, or 1 ½ tsp. extract
- ¼ cup sugar (for caramel crust)
- Fresh seasonal berries and mint

## SERVES 8

