Crème Brûlée (Sous Vide)

DESSERTS

YIELD
≈6 × 4 oz jars

ACTIVE
20 min

TOTAL
≈6 h 30 min

EQUIPMENT
Sous vide circulator · 4 oz canning jars + lids · Torch

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1				Preheat the water bath to 180 °F (82 °C).
2	Vanilla bean, *seeds scraped*		½ bean	Put the vanilla seeds, cream, yolks, sugar and salt in a bowl. Whisk until the sugar dissolves.
	Heavy cream	500 g	2 cups	
	Egg yolks	75 g	≈5 large	
	Granulated sugar	65 g	⅓ cup	
	Salt		pinch	
3				Divide evenly among the jars. Tap each jar on the counter to release air bubbles. Close lids fingertip-tight.
4				Lower the closed jars into the water bath. Cook 60–75 min.
5				Lift the jars out and cool them on a wire rack for 1 h.
6				Refrigerate at least 4 h.
7	Granulated sugar		≈1 tsp per jar	Just before serving, spread a thin even layer of sugar on each and torch until amber.

NOTES

- The custard keeps 5 days in the fridge. Torch right before serving.