

# Five Farms Crème Brulee

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## **Ingredients:**

1 Quart Heavy Cream  
8oz Five Farms Irish Cream  
1 Tablespoon Vanilla Extract  
 $\frac{3}{4}$  cup brown sugar  
12 egg yolks

## **Directions:**

- Combine the heavy cream, Five Farms, vanilla and half the brown sugar in a heavy-bottomed saucepan. Bring just to a simmer.
- Combine the egg yolks and rest of sugar in a bowl. Temper them into the warm cream by adding a little cream to the egg mixture, stirring constantly.
- When combined, add a bit more, and so on until warmed through.
- When warm, add the entire egg mixture to the cream, and cook just until it begins to thicken. Do not exceed 175 degrees.
- Fill custard cups  $\frac{3}{4}$  full and bake at 325 degrees in a water bath until they turn gelatinous.
- Remove from the water bath and refrigerate for at least 4 hours or overnight.
- To serve: Sprinkle combined sugar over custard and burn with a torch, or place under a broiler until caramel brown.