

# Get Engaged Pensacola Recipe

## VANILLA BEAN CRÈME BRULEE FISH HOUSE RESTAURANT, TRINA CONFUSIONE

### Ingredients

8 servings

1 quart heavy cream

1 vanilla bean, split and seeds scraped

½ cup egg yolks

½ cup granulated sugar

½ ts salt

### Directions

-in a sauce pan over medium heat, whisk together the cream and the seeds and pod of vanilla.

-in medium mixing bowl, whisk together yolks, sugar, and salt. Set aside.

-turn up heat on the cream mixture to high and bring to a scald (just before a boil)

-take off the heat and slowly whisk into egg mixture, whisk until the sugar dissolves completely.

-strain mixture through a fine mesh colander

-ladle into 6oz oven safe custard dishes, place into a water bath and bake at 300 for 30 minutes.

-let cool in refrigerator for at least 4 hours, when chilled completely, sprinkle top of each with 1 tablespoon of granulated sugar in an even layer.

-using a brulee torch, cook tops until sugar melts completely, you don't want them to turn too dark or the custard to get warm. Serve immediately.