

Less than 30 minutes
(plus 2 hours chill time)

Serves 2

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Ingredients:

- 3 egg yolks
- 2 Tbsp (30ml) castor sugar
- 1 cup (250ml) cream
- 1 vanilla pod, halved, or 1 tsp (5ml) vanilla essence
- ¼ cup (60ml) white sugar

Method:

1. Preheat oven to 150°C.
2. Place 2 ramekins in a deep baking dish.
3. Combine egg yolks and castor sugar in a bowl.
4. Heat cream and vanilla until steaming (should take about 2-3 minutes).
5. Remove from heat, discard vanilla pod and slowly whisk cream into egg mixture.
6. Divide mixture between ramekins.
7. Pour lukewarm water into the baking dish, making sure water covers 2/3 of the ramekins.
8. Bake for 50 minutes (centre should still be slightly wobbly).
9. Cool completely and chill for 1-2 hours.
10. Sprinkle the tops with sugar and grill in a hot oven for 3-5 minutes until caramelised.
11. Cool to let sugar harden, then serve.