

Recipe: Coconut Crème Brûlée

Ingredients:

- * 200ml coconut cream (or use 100mls each of coconut cream and dairy cream)
- * 1 T. vanilla extract
- * 2 egg yolks
- * 1 t. coconut sugar
- * plus 1 T. extra coconut sugar

How to:

1. Heat coconut cream and vanilla in a double boiler till it's almost at a simmer. Take off the heat.
2. In a separate bowl beat egg yolks with coconut sugar till creamy.
3. While whisking, add one tablespoon at a time of coconut cream to the egg mixture until it is all whisked through. You have now tempered the eggs.
4. Prepare your baking tin by filling it with just boiled water and place your ramekins in the tin.
5. Pour and strain your custard and then pour it into the ramekins which are in the tin and surrounded by boiling water.
6. Cover the tin with tin foil and bake in the middle shelf of the oven for 30-40 minutes at 120 degrees C (fan forced) or until set yet wobbly in the middle.
7. Once set, take them out of the bain-marie to cool down on the counter, then place in the fridge to set (3hrs-overnight).
8. Once cooled and set, add sugar and cook with a blow torch (or put under a broiler/grill) till the sugar layer melts and becomes hard and crispy.
9. Leave again to cool on the counter than place in the fridge to completely cool.

10. Once cooled, it's time to eat!