

# Espresso Creme Brulle

32 oz egg yolks

1 1/4 cups granulated sugar

2 quarts heavy cream

1 tablespoon vanilla extract

1/4 cup espresso extract

## Method:

Whisk all ingredients together in a mixer bowl. Let sit overnight, skim off top the next day. Use a 6 ounce ladle to fill ramekins.

Place ramekins in hotel

pans, fill with water to half up the sides of the ramekins. Bake at 250 degrees (convection oven) till set. Let cool. Sprinkle sugar over top, caramelize, and serve.