

# Crème brûlée with saffron

**For 4**

- Five egg yolks
- 100g of brown sugar
- 125g of milk
- 375g of single cream
- Half a vanilla pod
- Saffron pistils – two or three stigma per person

## **Preparation**

Heat the cream and the milk in a saucepan with a teaspoon of sugar.

When the mixture starts to boil add the infused saffron.

Turn off the heat and let it rest.

While the mixture is resting, whisk the egg yolks with the rest of the sugar.

Mix thoroughly, but without frothing

Pour in the milk/cream/saffron mix. Stir gently, still without frothing.

Pour the mixture into ramekins.

Cooking

Cook for about 25 minutes at 100°C, in a fan oven.

The crèmes should be set but still wobbly.

Chill immediately.

Before serving, dust the tops with brown sugar and caramelize them under the grill, with a salamander, or a blowtorch.

***Bon appétit !***