



# HASTINGS

## Apple Creme Brulee

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**Recipe makes 4-6**

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### Ingredients

250grams apples, peeled, cored and diced	Cinnamon to taste
50 grams butter	1/2 litres whipping cream
50 grams soft brown sugar	100 grams egg yolks(32 yolks)
1 vanilla pod split and scraped	60 gram caster sugar

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### Method

1. Melt butter; add brown sugar, apple & cinnamon.
2. Cook over medium heat until caramel in colour and flavour.
3. Put cream on the boil, Whisk egg yolks & caster sugar together.
4. Add boiled cream to egg mix, whisk together then sieve.
5. Put caramelized apples in the bottom of the serving dish, pour egg mixture over and bake in water bath @ 130 degrees for about 15-20 minutes.
6. You are looking for a slight wobble. Once cooked, chill until service.
7. Finish with a sugar & cinnamon mixture on top caramelised with a blow-torch. This is done at the last minute.

*taste*  
OF HASTINGS

