



JERNEJ KITCHEN

COFFEE CREME BRULEE

Coffee Creme Brulee is a simple recipe with a creamy, light interior and a caramelized, torched topping. Perfect for celebrations any day of the year.

SERVES	4	PEOPLE
PREPARATION:	30	MINUTES
CHILL:	4	HOURS
BAKE:	40	MINUTES
TOTAL TIME:	310	MINUTES

COFFEE CREME BRULEE

1 Nespresso capsule Caramel Crème Brulee (45ml coffee)

400 g (1 2/3 cups) heavy cream

1/2 tsp salt

1 tbsp vanilla paste

6 egg yolks

65 g (1/3 cup) sugar

2 tbsp sugar, for the caramelized top

TOOLS AND EQUIPEMENT

Sponsored

coffee machine (optional)

saucepan

large bowl

sieve

four oven-safe ramekins

deep baking dish

metal kitchen thongs

cling film

kitchen blow torch

MAKE COFFEE

First, brew the coffee. Using a Nespresso coffee machine brew the Caramel Creme Brûlée capsule. If you don't have a Nespresso machine, don't worry. Simply brew fresh espresso coffee. You will need 45 ml of freshly brewed coffee. Preheat the oven to 140 °C / 280 °F and arrange the rack in the middle of the oven.

COMBINE CREME BRULEE INGREDIENTS

In a saucepan, stir to combine the heavy cream, salt, vanilla paste, and freshly brewed coffee. Place the saucepan over medium-high heat and bring to a boil. Keep an eye on it at all times. Remove from the heat and set aside for 5 minutes.

COMBINE CREME BRULEE INGREDIENTS

In a large bowl, stir to combine the egg yolks and sugar using a whisk until foamy and well combined. Gradually pour the heavy cream mixture over the egg yolks in a bowl while whisking continuously. This will slowly temper the eggs. Pour the mixture over the sieve into a large bowl or jug. Set aside for 10 - 15 minutes or until the foam collapses slightly on top of the surface of the cream.

TIP

Be careful not to pour the whole heavy cream mixture into the egg mixture at once, or you will get scrambled eggs.

BAKE THE CREME BRULEE

Place four oven-safe ramekins (approx. 9 cm / 3.5-inches in diameter and 4.5 cm / 2-inch high) into a deep dish. Divide the creme brûlée mixture between the ramekins until they are

about 3/4 full. Pour boiling hot water into the deep dish until it covers half of the ramekins. Carefully transfer the dish with the ramekins into the preheated oven. Bake 40 - 45 minutes at 140 °C / 280 °F or until the internal temperature reaches 80 °C / 175 °F or until slightly jiggly in the middle and set on the edges.

TIP

Optionally transfer the filled ramekins in a deep dish into the oven, then pour the boiling water into the deep dish for easier transfer.

LET THE CREME BRULEE CHILL

Remove the baked creme brulee from the oven. Using metal kitchen thongs carefully remove each ramekin from the water. Transfer it to a baking sheet lined with a wire rack. Set aside until it comes to room temperature, then cover the creme brulee with cling film and place in the fridge for 4 hours, or overnight.

CARAMELIZE THE TOP AND SERVE

Remove the creme brulee from the fridge. Remove the cling film. Sprinkle each creme brulee with half a teaspoon of sugar. Using a circular motion, rotate each ramekin carefully to get an even coating of sugar. Caramelize the sugar using a kitchen torch, then add another layer of sugar and caramelize it again using a kitchen torch, until a deep, rich layer of caramel forms. Serve immediately for best flavor and texture.

TIP

Using a kitchen towel, gently tap the surface of the creme brulee before sprinkling with sugar to remove any moisture that might have appeared in the fridge. Thanks to this simple method, the caramel will be nice and thick, instead of watery.