



CLONAKILTY

CUSTARD STYLE CHRISTMAS CRÈME BRÛLÉE





Custard Style Christmas Crème Brûlée

Recipe by Chef Eunice Power

Ingredients

- 450g of Irish Yogurts Clonakilty Custard Style Live Yogurt
- 1 tsp orange flower water
- Grating of fresh nutmeg
- 3 large egg yolks
- 100g Caster sugar
- 4 Tablespoons of Demerara sugar



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Directions

- Preheat oven to 150°C
- Pour the Custard style yogurt into a bowl, add the caster sugar, egg yolks, nutmeg and orange flower water, and whisk together until well combined and divide the mixture between 4 ramekins
- Place the ramekins in a deep baking tray, surround with hand hot water to come halfway up the sides of the ramekins. Bake for 30 minutes, cool then refrigerate overnight
- Just before you wish to serve sprinkle with demerara sugar and burn with a blow torch until you have a sticky burnt crust
- Serve with a spiced Christmas biscuit