



CLONAKILTY

GREEK STYLE YOGURT CRÈME BRÛLÉE



By Irish Yogurts Clonakilty

Greek Yogurt Crème Brûlée

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Method

- Preheat oven to 160C fan and place 4 ramekins in a deep-set baking dish.
- Place yogurt, caster sugar, egg yolks and vanilla in a bowl. Whisk until smooth.
- Divide mixture evenly among the 4 ramekins. Fill the baking dish with hot water to about 3 quarters of the height of the ramekins
- Bake at 200 degrees for 25 minutes. Custard should still be quite jiggly. Remove from the oven and leave to cool fully, then refrigerate for at least 1 hour (up to 2 days).
- Just before serving, gently sprinkle 1 tbsp. brown sugar on top of each, ensuring there is an even coating over the custard. Place under a grill until the sugar is melted, caramelized and bubbling
- Serve immediately

Ingredients

- 500g [Irish Yogurts Clonakilty Low Fat Greek Style Natural Live Yogurt](#)
- 65g Caster Sugar
- 4 egg yolks
- 1 tsp Vanilla Extract
- 4 tbsp. Brown Sugar



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