

Drambuie Crème Brulee

Ingredients

- **500ml/18fl oz double cream**
- **1 vanilla pod**
- **100g/4oz caster sugar (plus extra for the topping)**
- **8 free-range egg yolks**
- **2 measures of Drambuie**
- **2 tbls honey**

Preparation method

- 1. Preheat the oven to 150C/300F/Gas 2.**
- 2. Pour the cream into a saucepan. Split the vanilla pod lengthways and scrape the seeds into the cream.**
- 3. Chop the empty pod into small pieces, and add them to the cream.**
- 4. Bring the cream to boiling point, then reduce the heat and simmer gently for five minutes.**
- 5. Meanwhile, in a separate bowl, beat the sugar and egg yolks together in a large heatproof bowl until pale and fluffy.**
- 6. Bring the cream back to boiling point. Pour it over the egg mixture, whisking continuously until thickened - this indicates that the eggs have begun to cook slightly.**
- 7. Strain the mixture through a fine sieve into a large jug, and then use this to fill six ramekins to about two-thirds full.**
- 8. Place the ramekins into a large roasting tray and pour in enough hot water to come halfway up their outsides. (This is called a bain-marie.)**
- 9. Place the bain-marie onto the centre shelf of the oven and bake for 40-45 minutes, or until the custards are just set but still a bit wobbly in the middle.**
- 10. Remove the ramekins from the water and set aside to cool to room temperature. Chill until needed.**
- 11. When ready to serve, sprinkle one level teaspoon of caster sugar evenly over the surface of each crème brûlée, then caramelize with a chefs' blow-torch.**