



# CRÈME BRULÉE INFUSED WITH MINT



## What's in it?

- 5 Egg Yolks
- 35g of Bondi Chai Vanilla Honey
- 40g of Granulated Sugar
- 500ml of Double Cream
- 6 Leaves of Vietnamese Mint
- 100g of Castor Sugar (to sprinkle on top)

## How does it go together?

1. Mix together yolks, sugar and *Vanilla Honey Bondi Chai*.
2. Bring the cream to the simmer with the mint, remove from heat and cool down to room temperature, strain over the egg mixture, and mix well.
3. Pour the mixture into ramekins and bake (poach) at 90-100°C in a water bath for 30 minutes or until set. Cool, preferably overnight in the refrigerator.
4. Just before serving, sprinkle white caster sugar evenly over the ramequin and quickly melt the surface (preferably with a hand blowtorch or under a hot grill, until you have a nice golden crust).
5. Serve immediately.