Crème Brûlée
Adapted from Epicurious Food (food.epicurious.com)

Ingredients:
For Custard:
• 2 cups whipping cream
• ½ cup sugar
• 1 vanilla bean, split lengthwise
• 5 large egg yolks

For Crème Brûlée
• 12 teaspoons sugar

Method:
Making custard
• Preheat oven to 325 °F. Place three 4 inch diameter fluted flan dishes (or pyrex custard cups. These containers hold about ¼ cup of liquid) into two 13 x 9 x 2 inch pans or six ¾ cup ramekins in 1 pan.
• Mix cream and sugar in heavy medium saucepan.
• Using small sharp knife, scrape seeds from vanilla bean. Add seeds and bean to saucepan.
• Stir over medium heat until sugar dissolves and mixture comes to simmer.
• Cover pan, reduce heat to very low and simmer gently 10 minutes to infuse flavors.
• Strain into large measuring cup.
• Whisk yolks in medium bowl until well blended. Gradually whisk in hot cream mixture just to blend.
• Return custard to measuring cup.
• Divide among dishes.
• Pour enough hot water into pans to come halfway up sides of dishes.
• Carefully transfer pans to oven.
• Bake custards until almost set in center when pans are gently shaken, about 30 minutes for fluted flan dishes and 35 minutes for ramekins.
• Using metal spatula, transfer custards in dishes to work surface.
• Let cool 30 minutes.
• Chill at least 3 hours and up to 2 days.

Making Crème Brûlée
• Sprinkle 2 teaspoons sugar evenly over each custard.
• Working with 1 custard at a time, hold blowtorch so that flame is 2 inches above surface.
• Direct flame so that sugar melts and browns, about 2 minutes.
• Refrigerate until custards are firm again but topping is still brittle, at least 2 hours, but no longer than 4 hours so that topping does not soften.
• You can garnish crème brûlée with fruit.