TATUA
Specialised Dairy

Air Fryer Creme Brulee

Ingredients

5 egg yolks
50g caster sugar
500ml (1 pouch) Tatua Cooking Cream
80ml milk
1 vanilla pod or 1 tsp vanilla extract
2-3 Tbsp sugar
6 ramekins (7 cm—8.5cm diameter ramekins, 125–150ml)
Air Fryer (with steam function)
Blowtorch

Method

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1. Place Tatua Cooking Cream and milk in a saucepan. Lay vanilla pod on a board and slice lengthways through the middle with a sharp knife to split in two. Use the tip of the knife to scrape out all the tiny seeds into the cream mixture. Drop vanilla pod into the cream too.
2. Put egg yolks and sugar in a mixing bowl and whisk for 1 minute with an electric hand whisk until paler in colour.
3. Heat cream mixture on a medium heat stirring until you see bubbles appear.
4. Pour cream mixture into the beaten egg yolks gradually, while stirring with a whisk. Strain mixture through a fine sieve.
5. Divide mixture into the ramekins (each one approx. 120 ml serving size) and cover each one firmly with tin foil. Make sure the foil cover stays on the ramekins during cooking. Cook for 15-18 minutes in Air Fryer with steam function until mixture is softly set. Cool completely, then refrigerate until firm.
6. To make caramel shell, sprinkle extra sugar evenly on top. Use a blow torch to caramelise.

* Air fryer without steam function - Place a heatproof dish with hot water in the air fryer basket together with the ramekins and cook 170C for 15–16 minutes.