



## *Haigh's Chocolate Creme Brulee*

**Preparation time:** 10 minutes | **Cooking time:** 40 minutes | **Serves:** 6

2 x 300ml pots thickened cream

¼ cup Frangelico

2 teaspoons vanilla bean paste

**150g Haigh's dark chocolate pastilles, roughly chopped**

6 extra-large egg yolks

2 tablespoons caster sugar, plus extra for dusting



1. Preheat oven to 140C (120C fan-forced).
2. Combine cream, Frangelico and vanilla together in a small saucepan over a medium heat and bring to just below boiling point. Remove from heat and add chocolate, stirring until melted and combined.
3. Place yolks and sugar together in a mixing bowl and beat with an electric mixer until pale and mousse like. Pour over the chocolate mixture, stirring gently to combine and then evenly divide between 6 x 125ml ramekins.
4. Place ramekins in a roasting pan and pour enough cold water around them to come 3/4 up the sides. Carefully place pan in preheated oven for 35 minutes or until custard is just set, but slightly wobbly in the middle. Remove from pan and allow to cool to room temperature before refrigerating for at least 4 hours.
5. To serve, sprinkle caster sugar evenly over the top of each chilled custard and caramelize with a kitchen blowtorch or place ramekins under a hot grill for 2-3 minutes. Serve immediately.

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