

Coffee Crème Brûlée

For two

Jo Anne Diehl brought this to our International dinner. It is originally a recipe named Cowboy Coffee Crème Brûlée from the Red Sage restaurant. Because this dessert usually comes at the end of a meal, I substituted decaf coffee and to save the step where you strain out the coffee

grounds, I use Starbucks instant decaf because it is simply a microfine grind and doesn't need to be strained. You have to buy it by the 10-pack but I always take a few of these instant coffee packages with me on trips so I don't have to drink motel coffee in the room if I get up early.



Ingredients

- 2 eggs
- 3 Tbsp. granulated sugar
- 1 cup heavy cream
- 1 tsp. (one half of a 3.3 gram package) Starbucks instant decaf
- 1 Tbsp. raw sugar

Equipment

- 2 ramekins that hold almost a cup
- Deep pan in which to make a water bath for the ramekins

Coffee Crème Brûlée:

☑	Description	Time (min)	
	Preheat the oven to 325		
	Separate two egg yolks into a bowl	2	23
	Whisk 3 Tbsp. granulated sugar into egg yolks	2	
	In a sauce pan, whisk together 1 cup heavy cream and 1 package of Starbucks instant decaf coffee	2	
	Heat cream to a simmer	3	
	Pour a third of the cream into the yolks, stirring to prevent cooking the eggs	1	
	Pour remaining cream into the yolks and whisk together	2	
	Cover bowl with plastic, pressed into the surface	1	
	Refrigerate	10	
	Boil enough water (about a quart) to fill pan with ramekins to about halfway up the side of the ramekins	5	
	Fill the ramekins with the egg/crème mixture	2	
	Place ramekins in the deep pan	1	
	If the pan does not have handles, pull out a rack in the oven and place the pan on the rack	1	
	Pour boiling hot water in the pan halfway up the sides of the ramekins	1	
	Bake until a toothpick comes out clean	70	
	Carefully remove ramekins from oven and water and then allow to cool	10	
	Refrigerate overnight or at least two hours		2 hr.
	Sprinkle raw sugar on top. Use a kitchen torch or broiler to caramelize the sugar.	1	
	Total		3 hr. 43 min