



## INGREDIENTS

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4 egg yolks

1/3 cup of granulated sugar

1 cup of milk

1 cup of heavy cream

Pinch of salt

Seeds of 1 vanilla bean

1 TSP of vanilla bean paste

### CHANTILLY CREAM

1 cup of whipping cream

3 TBSP of icing sugar

2 TSP of crème fraiche

1/2 TSP of vanilla bean extract

## VANILLA POTS DE CREME

By Caterina Romano's kitchen

## DIRECTIONS

1. Preheat the oven to 350 DF.
2. Using a hand mixer, whisk the egg yolks and sugar together until it turns pale yellow.
3. In a saucepan over medium heat add the milk, cream and salt and heat until warm.
4. Add the seeds of the vanilla bean. Split the vanilla bean in half lengthwise, and add to the pot.
5. Lightly stir the cream.
6. Slowly whisk a small amount of the cream mixture into the egg yolks and sugar to temper them.
7. Add the egg mixture to the cream and continue stirring until it thickens.
8. When the cream mixture starts bubbling over, heat for 1 more minute and then remove the pot from the stove.
9. Add the vanilla bean paste to the pot. Cool for 10 minutes.
10. Remove the vanilla bean.
11. Bring a pan filled with water to boil. This will be used as a water bath for the dessert.
12. Place pot the crème molds in a large deep baking dish. Fill each mold with the cream ¾ of the way. Add the boiling water to the baking dish to come halfway up the side of the molds.
13. Bake in oven for 40 minutes.
14. For the Chantilly cream, in the bowl of a stand mixer fitted with a whisk attachment at medium to high speed, combine the whipping cream, icing sugar, crème fraiche and vanilla bean paste and whisk until well combined.
15. Remove the molds from the hot water and place on a cooling rack.
16. Using a piping bag, pipe the top of the custard with the Chantilly cream.
17. Refrigerate for at least 5 hours before serving.

**ENJOY THE VANILLA POTS DE CREME**