

Crème Caramel

By Executive Chef Shep Drinkwater, CEC, CDM, CFPP

Ingredients

- 8ea. Oven proof 5oz. ramekins
- 8 oz sugar
- 2 oz water
- 1 # eggs
- 8 oz sugar
- Pinch salt
- ½ oz vanilla
- 2# 8oz half and half

Directions

Carmelize sugar and water and pour onto bottom of cups. Bring half and half to a boil in a pot. Mix eggs, sugar, salt and vanilla in a bowl and temper into hot half and half. Pour into ramekins with caramel and bake 1 hour covered in a water bath 300 F.