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One of our favorite recipes:



## Judy Contino's Crème Brulee

This is an unusual stove top custard, very dense.

6 egg yolks,  
3 oz sugar  
8 oz sour cream  
2 cups heavy cream  
vanilla bean  
2 oz butter, very cold

### Directions

In a large stainless steel bowl, break up the egg yolks and beat in a small amount cream.

Whisk in the sugar a little at a time. Do not lighten.

Whisk in the sour cream and the heavy cream.

Split the vanilla bean. Scrape the seeds and add both seeds and pods to the custard.

Cook and reduce custard over barely simmering water for approximately 2 hours. Whisk frequently. Don't worry if the custard appears grainy or seems to break.

Once the custard is very thick, strain while still hot through a fine chinois.

Beat in the butter in small pieces a bit at a time

Apply a vertical blender at high speed for a couple minutes or run through a jar blender.

Pour into 6-8 individual ramekins and chill.

To serve, sprinkle the top with a fine layer of sugar and set under the broiler until sugar bubbles and browns, or melt and brown the sugar with a torch.

