

MOCHA CRÈME BRÛLÉE

INGREDIENTS:

16oz (2 Cups) heavy whipping cream
1 vanilla bean pod cut in half and scraped
2 teaspoons LorAnn Coffee Bakery Emulsion
1/3 cup dark or semi-sweet chocolate
100 grams (1/2 Cup) granulated/caster sugar
5 large egg yolks, at room temperature
Kitchen torch
3 tablespoons granulated sugar (1 1/2 tablespoons per creme brulee)



DIRECTIONS:

1. Cut your vanilla bean open in half lengthwise then use the non-sharp side of a knife to scrape out the vanilla beans. In a thick-bottomed saucepan over medium-low heat cook the heavy cream and vanilla beans (including their pods). Stirring constantly, cook until mixture comes to a slight simmer just before a boil. Then take off heat, add coffee emulsion and chocolate pieces and place the lid on and let steep for 10 minutes.
2. In a large roasting pan place 4 (7-8oz) ramekins inside and put the kettle on to boil and preheat the oven to 325°F/163°C.
3. In the bowl of an electric mixer fitted with a whisk attachment or large bowl with a handheld electric whisk beat the sugar and egg yolks until fully combined and much lighter in color, a pale yellow.
4. Using a whisk mix the cream mixture ensuring all of the chocolate is fully melted, if not place on the stove for a minute or two. Slowly pour the cream into the egg mixture with the whisk attachment on at the lowest speed. Take your time doing this so the eggs do not curdle.
5. Once completely mixed pour the creme brûlée mixture through a fine mesh sieve into a large bowl with a pouring spout ideally. This will catch any pieces of egg or vanilla bean. Then pour the mixture evenly into ramekins. Place the pan on the oven rack and pour boiling water from the kettle in the roasting pan, pour enough to come up halfway of the ramekins.
6. Bake for 25-30 minutes, you want the center of the creme brulee's to be set but have a little bit of jiggle, if you want to use an instant-read thermometer the internal temperature should be 170°F/77°C. Take out of the oven and place the roasting pan on a wire rack. After five minutes remove the ramekins from the

roasting pan and let cool for 1 hour on a wire rack. Place in the fridge for at least 4 hours or overnight before serving.

7. When ready to serve sprinkle 1 tablespoon of sugar on top of each creme brûlée swirling the ramekin so the sugar is spread evenly and using a kitchen torch, torch the top of the creme brûlée until the sugar has caramelized and hardened. Serve immediately with fresh berries if desired.