**Makes 6ea**

***Crème Brulée***

***2 ½ cups heavy Cream***

***¾ cups sugar***

***½ fresh vanilla bean***

***Pinch salt***

***5 large egg yolks***

***6 Tablespoon sugar for torching***

1. **Preheat oven to 325**
2. **Combine cream,1/2 the sugar, salt, and vanilla bean(scraped) in a sauce pan and bring to a quick boil**
3. **Combine egg yolks and remaining sugar in a bowl and whisk till incorporated**
4. **Steep hot cream into the egg mixture and portion out into ramekins**
5. **Bake for 20-25 mins in water bath**