



Crème Caramel

¾ cup caster sugar
½ cup water
6 eggs
1 teaspoon vanilla extract
1/3 cup extra caster sugar
300ml cream
1 ¾ cups (430ml) full cream milk

1. Preheat oven to 140 degrees Celsius (fan-forced)
2. Choose an 18 or 20 cm round cake tin for your crème caramel. An aluminium pan will give you the best results, as it bakes the custard evenly – but any pan will do the job. It doesn't need to be greased or lined.
3. Combine sugar and water in a saucepan on the stove top. Stir, over a MED heat until all sugar has dissolved.
4. Bring to the boil without stirring (uncovered), until it reaches a golden caramel colour. Slightly tilt and turn the pan if you need to mix that golden toffee. (You can let the sugar syrup go to a slightly deeper colour if you prefer, but don't let it cook for too long. If the sugar burns, the caramel sauce will be quite bitter. Personally I like it a little bitter... but it's all up to your personal preference!)
5. Remove from the heat to allow the bubbles to subside (not too long, or else it will start to set!), then pour the toffee into your cake pan, slightly tilting the tin to allow the toffee to come up the sides just a little bit.
6. Then, whisk eggs, vanilla and extra caster sugar in large bowl or jug.
7. Combine cream and milk in a medium saucepan and bring to the boil. Then, while whisking constantly, slowly pour the cream mixture into the egg mixture (if your whisking arm doesn't hurt at this stage, you are not whisking enough! If you don't whisk the mixture enough during this step, your custard will split).
8. Strain mixture into the cake tin, over the caramel (which will probably be a hard toffee by this point).
9. Place the cake tin into a large oven tray/baking dish and add enough boiling water to create a water bath. You need enough boiling water to come halfway up the side of the cake tin.
10. Bake in oven for approximately 45 minutes (or until just set). The middle should still feel a little wobbly.
11. Remove cake tin from water bath, cover and refrigerate overnight. Refrigerating it will break down that toffee and liquefy it. It becomes the delicious caramel sauce!
12. To turn out the Crème Caramel, run a butter knife around the sides of the pan to allow all that caramel sauce to make its way up the sides of your dessert and help loosen the baked custard. You should be able to turn the custard in the tin.
13. Choose a large serving dish that has a little depth to hold all that sauce. Place the serving dish on top of the caramel and quickly invert it. The Crème Caramel should slide out easily.
14. Slice, enjoy and notice how impressed your guests are!

****NOTE**** If you want to be outstanding, cook up another batch of toffee to either spin it or break it into shards. Use this for presentation.