

POLLY MARKUS' COFFEE CRÈME BRÛLÉE WITH INFINIMENT ESPRESSO

  Medium



LET'S MAKE IT!

MATERIALS

Medium Saucepan
Whisk
Measuring Jug
Measuring spoons
Kitchen Scale
Sieve
Culinary Blow Torch
6 x ½ cup capacity oven proof
ramekins

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Cream 
400 ml

Cinnamon 
1 tsp

Egg Yolk 
6 unit

Caster Sugar 
60 g

Caster Sugar 
6 tsp

INSPIRATIONS



STEP 01

Preheat the oven to 150
fan bake.

STEP 04

Strain the cream mix
through a sieve into a large
mixing bowl.

STEP 07

Bake for 45 minutes or until
they're just set. They will
wiggle slightly in the middle.

STEP 10

Serve with a cup of Nespresso Infiniment Double Espresso or Infiniment Espresso as a flat white.

STEP 02

Place the cream and
cinnamon into a saucepan.
Simmer on a medium/low
heat until almost boiling.

STEP 05

In a separate bowl, whisk
the egg yolks and sugar,
until pale and thick. Now
add the cream mixture and
stir well.

STEP 08

Remove from the oven
tray, cool, cover and
refrigerate for 6 hours or
ideally overnight.

STEP 03

- Extract 1x Vertuo
Infiniment Double
Espresso or 2x Original
Infiniment Espresso and
top up with 20ml hot water.
Add this to the saucepan
with the cream.

STEP 06

Strain the mixture into 6
small overproof ramekins.
Place the ramekins into a
deep baking tray. Pour
boiling water around the
ramekins until the water is
halfway up the ramekins.

STEP 09

Just before serving - dust
cups with 1 teaspoon of
sugar, then using a blow
torch, carefully heat the
sugar until it starts to
bubble and caramelize,
changing to a light brown
colour.