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RECIPE: Pernod Crème Brulee

CREATED BY: Sandrine's Bistro, Cambridge, MA

9 egg yolks

6 ½ oz. granulated sugar

1 ½ pints heavy cream

¼ cup whole milk

½ tb vanilla

1 oz. Pernod (to taste)

1. Beat egg yolks in a large bowl for several minutes, or until they “ribbon” when beaters are raised.
2. Add the sugar and continue beating another two minutes.
3. Beat cream, milk, vanilla and Pernod into the sugar and egg mixture.
4. Once all ingredients are combined pour liquid into 6 or 8 ceramic ramekins of approx. 6” diameter.
5. Bake in a water bath at 250 degrees until the custard is set.