Sous Vide Crème Brûlée

Ingredients

- 5 large egg yolks
- 1/2 cup granulated sugar
- 2 cups heavy cream (or combo of half/half and cream)
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract

Topping

- ¼ cup granulated sugar or demerara sugar

Directions

1. Whisk together egg yolks, sugar, salt, and vanilla extract. Add cream to the egg mixture and whisk until well combined. Strain the mixture through a fine sieve.
2. Divide mixture into 4oz mason jars (please note, if you use larger jars, you will need to double your cooking time).
3. Tap the jars on the counter several times to dislodge any bubbles.
4. Place the lid on the mason jar and twist until just tight.
5. Place your jars into your container/pot of water and set your sous vide precision cooker 176ºF/80ºC.
6. Cook for 1 hour for 4oz jars and 2 hours for 8oz jars.
7. At the end of the time, remove the jars from the water bath and twist the lid off and allow them to cool at room temperature with no lid for 30-60 minutes
8. Once the jars are cool, replace the lids and put the jars in the refrigerator overnight (minimum 4-6 hours).
9. When you are ready to serve, add about a teaspoon of sugar to top of each custard. Use a kitchen torch to melt the tops until the sugar is caramelized. Alternately you can use the broiler for a few minutes.