



Coconut Creme Brûlée

SERVINGS 4  **PREP TIME** 10 mins **COOK TIME** 40 mins

INGREDIENTS

- 1 can (400ml) **La Fe Coconut Milk**
- 5 large egg yolks
- 1/2 cup, plus 3 tbsp sugar
- 1 whole vanilla bean

DIRECTIONS

1. Preheat your oven to 325°F and bring a kettle of water to boil.
2. Pour coconut milk into a saucepan on medium heat. Cut the vanilla bean in half lengthwise and place them cut side up on the cutting board. Using the back of a small knife, scrape the seeds from the pods and whisk them into the coconut milk. Heat until just before it comes to a simmer then remove from heat.
3. In a medium bowl, whisk together the eggs yolks and 1/2 cup sugar, until fluffy and vibrant yellow color. While whisking the eggs, gradually pour in the hot coconut milk. Once well incorporated, pour the mixture through a sieve and into a measuring cup.
4. Place ramekins in a deep baking dish. Pour an equal amount of brûlée mixture into each ramekin. Set the baking dish in the oven then carefully pour the hot water into the baking dish around the ramekins, at least 1/4 inch from the top of the ramekins.
5. Bake for 40 minutes. Remove from the oven and check doneness by giving them a little shake. The mixture should jiggle but not be liquidy - similar to jello.
6. Once the ramekins are cool enough to handle, place them on a wire rack to cool to room temperature then transfer them to your fridge for at least two hours to set.
7. When ready to serve, sprinkle 1 tbsp of sugar on each brûlée and using a blowtorch caramelize the sugar on top until brown.
8. Serve with fresh berries and mint.