



Caramel Pots de Creme

Gaggenau Appliances: Combi-steam oven
 Heating Mode(s): Convection + 80% Humidity
 Temperature(s): 220°F

Required Accessories: Perforated Cooking Container + eight 4 oz (125 ml) ramekins + medium sized saucepan + medium heavy bottomed saucepan + medium bowl

Preparation Time: 15 minutes

Cooking Time: 40 - 45 minutes / 1 hour cooling / 6 - 8 hours chilling time.

Makes: 8 servings

Cooking tip:

This recipe is quite simple but to ensure success, assemble all the ingredients and pans required so you can move fluidly through the preparation.

For the pots de creme:

2 cups (500 ml) heavy cream

1 cup (250 ml) whole milk

5 egg yolks from large eggs

2 large eggs

¼ cup (60 ml) sugar

Using the left control knob, set the oven to the **Convection + 80% Humidity** mode. Using the right control knob, set the oven to preheat to 220°F. Place the ramekins in the Perforated Cooking Container and set aside until the custard is ready.

Combine the cream and milk in a medium sized saucepan and heat gently over moderate heat on your cooktop until scalded but not boiling; remove from the heat and set aside. (The eggs and sugar will be added in later). Meanwhile begin the caramel sauce.

For the caramel:

½ cup (120 ml) granulated sugar

Place another heavy-bottomed medium-sized saucepan over medium heat on your cooktop. Sprinkle in 2 tbsp of the sugar and as soon as the sugar begins to melt and caramelize, stir in an additional 2 tbsp of the sugar and cook, stirring until dark amber in color. Now add the remaining sugar and stir until dissolved and smooth and remove the pan from the heat.

Carefully and **slowly** add the hot cream mixture to the caramel, stir until well combined and smooth.

In a medium bowl, whisk the sugar with the egg yolks and eggs. When well combined gradually pour into the hot cream mixture. Strain the mixture through a fine-mesh sieve into a large measuring cup and divide evenly between the ramekins.

Slide the Perforated Cooking Container with the ramekins onto the middle rails of the oven and set the cooking timer for 40 minutes. When the timer has elapsed check the custards to see if they are set and no longer jiggle.

Return to the oven for 5 - 8 more minutes if needed. Set the ramekins aside to cool in a cool part of the kitchen for one hour before placing in the refrigerator to chill for 6 - 8 hours.

Tip: Use the Fast Chill function in your Gaggenau refrigerator to speed up the chilling process.