

World Gourmet Summit 2003
Culinary Masterclasses

The Cuisine of
Marc Francois Bonard
Le Cordon Bleu, Tokyo, Japan

Chivas Crème Brulée



Serves 8

Ingredients

10 egg yolks
130g sugar
300ml milk
Chivas Regal whisky
700ml *crème fraîche*
brown sugar

Method

Mix egg yolks in a bowl without beating. Whisk in sugar until it dissolves, then whisk in milk, cream and finally, Chivas Regal. Strain through a china cap sieve. Pour into *crème brûlée* dishes. Place in a *bain marie* and bake in an oven at 70°C for approximately 25 minutes. The cream should only be slightly set. Cool. Just before serving sprinkle with brown sugar and caramelize under a grill (or blow torch).