Creme Brulee

dessert DIALED

basis heavy cream = 600 g

	Ingredient	Grams	Baker's	Total	Method
1	egg yolk sugar salt	160 90.0 3.0	26.7% 15.0% 0.50%	18.8% 10.6% 0.35%	Whisk until smooth
2	heavy cream	600	100.0%	70.3%	Heat cream until ***70 ℃***.
3					Slowly add cream to egg mixture whisking to avoid curdling.
4					Strain mixture and allow to sit for ***20-30min*** to let bubbles to dissipate.
5					Put 150g of the egg mixture into small canning jars, seal until just finger tight
6					Cook sous vide at ***80 ℃*** for ***1 hour***
7					Chill jars in an ice bath. Store in fridge until needed.
8					Dusk tops with sugar and blowtorch to form a crunchy crust.
	Total	**853**	142.2%	100.0%	