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Ingredients

4-6 small Weck glasses

90 g egg yolk (approx. 6 medium eggs)

50 g sugar

1 pinch of salt

340 g whipping cream

1 pinch freshly grated tonka bean

grated lime zest to taste

4 tbs powdered sugar for caramelizing

Preparation

Whisk the egg yolk and sugar then season with salt. Using the Microplane, grate and add a pinch of tonka bean and as desired some fresh lime zest.

Slowly pour the cream while mixing into the egg mix.

Pour through a sieve into the resealable Weck glasses. Leave to stand for 20 minutes, until the small air bubbles return.

Seal the glasses and carefully place in the **fusionchef** water bath, possibly weighing them down.

Cook for 60 minutes sous vide at 80 °C in the water bath then take out and cool in the ice bath.

After opening, lightly dust with the powdered sugar before blow torching to get the typical crispy caramel covering. Leave to cool and serve.

While sealed the crèmes will keep for 5 days in the refrigerator.

This recipe was kindly provided by Annette Sandner.