JANE SMITH LIFESTYLE

Chocolate Crème Brûlée

Prep: 15 min | Cook: 45 min | Serves: 6



A rich, silky chocolate custard under a crisp layer of caramelized sugar — this is the dessert I make when I want something that feels like it came from a fine restaurant but is really just a few pantry staples and a little patience.

Ingredients

- 2 cups heavy cream
- 4 oz dark chocolate, chopped
- 5 egg yolks
- 1/3 cup sugar, plus extra for topping
- 1 tsp vanilla extract

Directions

1. Preheat oven to 325°F. Heat cream in a saucepan until just simmering, then pour over chopped chocolate and whisk until smooth.
2. In a bowl, whisk egg yolks, sugar, and vanilla. Slowly temper in the warm chocolate cream, whisking constantly.
3. Strain custard and divide among ramekins set in a water bath.
4. Bake 40–45 minutes, until set but slightly jiggly in the center. Chill at least 2 hours.
5. Before serving, sprinkle sugar on top and torch until caramelized and crisp.

Jane's Note

Strain the custard before baking to remove any bits of cooked egg, which is what gives this its signature silky, restaurant-quality texture.

This is a wonderful dessert to serve for a special dinner party, since the individual ramekins feel elegant and everyone gets their own moment cracking through the sugar top.

Can I make this ahead? Yes — make the custards up to a day ahead and keep them chilled, then torch the sugar just before serving. Can I make it without a torch? Yes — place the ramekins under a hot broiler for a minute or two, watching closely.

Storage: Cover and store for 3–4 days; refrigerate recipes containing dairy or fresh fruit.

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