

## Strawberry Brulee

### You will need:

- 1 punnet of strawberries, 400g
- 1 tot of sherry, 35ml
- Sugar to taste
- Salt and black pepper, ½ pinch
- Double cream, 1 pint
- Half a vanilla pod (scraped)
- Sugar, 2 oz
- Egg yolks, 5 oz (about 7 egg yolks)



### What to do:

Quarter the strawberries, put in Saucier with sherry, sugar, salt and pepper, cook down until strawberries are soft, put in sieve and drain off liquid. Put the liquid back in the pan and reduce by half to make a syrup. Put strawberries back in syrup and cool.

Place egg yolks and sugar into a mixing bowl and mix together. In your saucier, scald the cream and vanilla; pour gradually onto yolks/sugar and whisk continually to incorporate. Clean saucier, pour the whole mix back in it through a sieve. Stirring continuously, heat gently until mixture thickens enough to coat the back of spoon.

Place a few strawberries on the bottom of your ramekins, pour crème anglaise over strawberries, allow to cool and refrigerate overnight.

To serve, take out off the fridge 15 mins before needed, sprinkle with sugar and blow torch until caramelized.

Art of Living – website: [www.aolcookshop.co.uk](http://www.aolcookshop.co.uk)

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To make this wonderful little masterpiece we used the following items:



### **Demeyere Atlantis Saucier**

*This beautiful pan is one of our favourites and is the perfect tool for lump free sauces, melting chocolate and sautéing. The rounded shape is ideal for stirring and whisking (no corners!). Its unique 7 layer construction spreads the heat evenly*

*from the base to the top edge. It will work on all surfaces, being particularly good on induction and will be quite happy in the oven. The ergonomic handle stays cool (except in the oven, just in case you ask) and it's really easy to clean - let it soak for 2 minutes or stick in the dishwasher. For more information click [here](#)*



### **Master Class Blowtorch**

*Master Class blowtorch is ideal for adding the finishes touches to a variety of dishes. Use it to skin tomatoes and peppers, caramelize sugar on desserts such as crème brûlée and tarte tatin, brown meringues and crisp joints of meat. Comfortable*

*to hold, thanks to the non-slip body, the blowtorch comes with a safety lock and detachable stand. The adjustable flame (small to very large) can reach 1500°C, so large areas can be covered quickly. Easy to fill and easy to use, this is one tool that will add a sense of theatre to any dish.*



### **Strawberry Huller**

*A really handy little gadget for picking the stems out of strawberries and tomatoes. Easy to hold and incredibly easy to use, this is the most effective one on the market. Click [here](#) to see how it works.*