Coconut Crème brulée

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 egg yolks
- 400ml coconut milk
- 200ml whipping cream
- 80gm sugar

Instructions

1. Heat coconut milk and whipping cream.
2. Mix egg yolks with sugar.
3. Pour coconut mixture over egg mixture, mix well.
4. Strain the mixture and pour into ramekins.
5. Bake at 100°C for 1hr in a preheated oven with water bath.
6. Let cool before placing the cream in the fridge for a few hours.
7. When ready to serve sprinkle some brown sugar and caramelize with a torch.