

## Green Tea Crème Brûlée

<http://userealbutter.com/2013/08/19/green-tea-creme-brulee-recipe/>  
based on [this recipe](#)

8 egg yolks  
1/3 cup sugar  
2 tsps matcha green tea powder  
3 cups heavy cream  
1 tsp vanilla extract  
pinch of salt  
1/4 cup sugar (I used turbinado)

Preheat oven to 300°F. Set a kettle of water on the stove to boil. When it comes to a boil, remove from heat and set aside. Whisk the yolks, sugar, and matcha powder together on high speed until the sugar dissolves and the mixture becomes thick and turns a pale greenish yellow color. Add the cream, vanilla, and salt. Whisk until blended. Strain the custard into individual ramekins or vessels. Skim any foam off the tops. Place the ramekins in a large roasting or baking pan (something big enough to fit the ramekins so they aren't touching each other or the sides).

If you are particularly coordinated, set the pan on a rack in the middle of the oven. *Carefully* pour the hot water from the kettle into the pan taking care not to splash water into any of the custards. Fill the pan with enough water to cover at least an inch of the ramekins. If you aren't terribly coordinated, you can pour the hot water into the pan BEFORE you set the pan in the oven, although that can result in splashing of hot water (and the pan gets heavy). Either way, just be careful. Bake the crème brûlée for 40-50 minutes (mine took 40 minutes) until just set. It will wobble in the center a little, but it shouldn't wobble a lot. Carefully remove the pan from the oven. Let the ramekins cool in the water bath. Remove from the water bath and refrigerate for at least 4 hours before serving (but overnight is recommended). When you are ready to serve, sprinkle 1-2 tbsps of sugar on each custard (depending on how much crust you want and how wide the surface area of the ramekin is). Burn (caramelize) the sugar with a propane torch or under a broiler until the sugar is melted and browned. Makes ~6 ramekins.