

# Soba's Vietnamese Coffee Crème Brûlée

- 4 c. heavy cream
- 1 c. granulated sugar
- 2 Tbs Vietnamese coffee grounds, or a coffee and chicory blend
- 1 cinnamon sticks
- 1 vanilla bean, split and scraped
- 3 oz egg yolks
- 1 egg

## *Turbinado sugar for bruleeing*

1. Heat cream, 1/2 of the sugar, coffee, cinnamon, and vanilla in a pot.
2. Bring cream to a simmer, then remove from heat and steep for 15 minutes.
3. Whisk egg yolks and egg with the remaining sugar.
4. Strain cream mixture through a chinois, or fine mesh sieve.
5. Slowly pour hot cream into egg mixture, while whisking constantly.
6. Strain the mixture again, and cool in an ice bath.
7. Once the crème brûlée base is cooled, pour into 6 (7 to 8 oz) ramekins.
8. Place ramekins in a cake pan, or roasting pan, and pour water into pan to come halfway up the sides of the ramekins. Cover pan with foil, and poke holes in the foil.
9. Bake in a 300 degree oven until the crème brûlees are set, but still trembling in the center. Approximately 45 minutes.
10. Remove the ramekins from the roasting pan and refrigerate for 2 hours, and up to 3 days.
11. Right before serving, remove the crème brûlees from the refrigerator, and spread a thin layer of turbinado sugar over the surface of the brûlees.
12. Using a blowtorch, burn the sugar until it is just caramelized. Let sugar harden for a few minutes.
13. Serve with sweetened condensed milk chantilly, and cinnamon hazelnut biscotti. Recipes follow.

## Sweetened condensed milk chantilly

- 4 Tbs sweetened condensed milk
- 1 cup heavy cream
- 1/2 tsp salt

Whip ingredients to soft peaks.

## Cinnamon Hazelnut Biscotti

- 3/4 cup butter, softened
- 1 cup sugar
- 2 ea. eggs
- 1 1/2 tsp vanilla
- 2 1/2 cup a.p. flour
- 2 tsp. cinnamon
- 3/4 tsp baking powder
- 1 cup hazelnuts, toasted and rough chopped

1. Cream butter and sugar
2. Add eggs one at a time
3. Mix in vanilla.
4. Stir together flour, cinnamon, and baking powder. Mix into batter a little at a time.
5. Mix in hazelnuts
6. Split batter in half and form into logs. Bake at 350° until browned. Let cool, then slice diagonally. Bake for 5 minutes, flip, and bake for 5 more minutes. Let cool and drizzle with chocolate.