

Cream Caramel

Ingredients

- ☛ 750ml Dexter un-pasteurised whole milk
- ☛ 6 fresh farm free range eggs
- ☛ 2 vanilla pods
- ☛ 1 tin of condensed milk
- ☛ For the caramel you will need 1 cup of white sugar ½ cup water
- ☛ 1 x 20 cm Pyrex dish lightly sprayed with cooking oil
- ☛ Oven 120 Celsius



METHOD

Place sugar and water in sauce pan and bring to the boil, simmer until golden brown.

Pour into Pyrex dish.

In a mixing bowl combine all eggs, milk and condensed milk.

Split the vanilla pods and scrape out the seeds and add to the egg mix.

Wisk until combined evenly.

Place in the oven in a water bath [put dish in bigger dish with water in the bigger dish]

Cooking time depends on oven, rough guide is 2 hours but once it can be gently shaken and wobbles like jelly it is cooked.

Chill for 24 hours, remove from dish by running knife round the rim and place large plate on the top.

Invert and gently shake to release the set 'custard' let the caramel sauce run over the surface and pool on the plate.

Serve with whipped cream and a fresh strawberry.