

Mascarpone brulee

1 litre double cream

500gr mascarpone

300gr caster sugar

400gr egg yolks

3 vanilla pods

A small sprig of thyme

Whisk together the egg yolks, mascarpone and caster sugar

Bring the cream with the thyme to the boil, remove from the heat and leave to infuse for ten minutes.

Pour onto the yolks, sugar and mascarpone , strain

Cook on a low heat no higher than 120c until the brûlées have a slight wobble

This, a few years ago was part of a dessert where we tried to really make the most out of vanilla by serving it at three different temperatures

a very well glazed vanilla brûlée (blow torched with vanilla sugar), a warm vanilla Madeleine and an Ice cream made with ALOT of vanilla

(the Madeleine and ice cream recipes can be found in the book)