

## Saffron creme brulee / Serves 4

### *Ingredients*

3 egg yolks  
20ml of saffron syrup  
50g of caster sugar  
10cl of milk  
25cl of liquid cream

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### *Method*

Whisk the egg yolks, the saffron syrup and the caster sugar.

Add the milk and the cream.

Pour into 4 ramekins.

Bake in the oven with a bain-marie (water bath) for 25min. Allow to cool down.

Sprinkle with icing sugar and pass under the oven grill for a few seconds to let the sugar caramelize.