

# Crème Brulee`

Yields: 12 (5oz.) ramekins

1 qt. heavy cream  
¾ c.. sugar  
2 vanilla beans , split  
7 egg yolks

Boil the cream and ½ of the sugar, and split vanilla beans.  
Let cool 15 off of the heat.  
Take out the vanilla beans and scrape their interiors back into the cream..  
Ribbon remaining sugar and egg yolks.  
Blend the tow mixtures.  
Strain.  
Fill ramekins only ½ way..  
Place into a water bath.  
Bake 300 F approx. ½ hr. or until set.  
Remove and cool completely..

# Silky Chocolate Mousse

1 egg  
6 egg yolks  
2/3 c. simple syrup (1:1 / sugar: water)  
1 ¾ c. heavy cream, whipped to soft peaks  
10 oz bittersweet chocolate, melted

Heat egg, yolks, and simple syrup over a double boiler until very hot.  
Remove from the heat and whip until thick.  
Incorporate 1/3 of the whipped cream into the chocolate to form a ganache.  
Fold the ganache into the whipped egg mixture.  
Fold in remaining cream.  
Top off the cooled ½ filled, baked crème brulee ramekins.  
Chill. Top with sugar, caramelize.