

Caramel Crème Brulee

Disney's Polynesian Village Resort
Kona Cafe



Ingredients

- 16 ounces Heavy Cream
- 6 ounces Caramel from the can
- 5 ounces Egg yolks

Directions

1. In a saucepot over the stove, heat the heavy cream and caramel and bring to a simmer.
2. Turn off the heat and add the egg yolks to the heavy cream mix.
3. Wisk until all ingredients are incorporated.
4. Pour 7½ ounces in each ramekin and bake in Baine-Marie at 250 F for 1 hour and 25 minutes.
5. Chill for at least 2 hours.
6. Top with fresh bananas, sprinkle with sugar and torch.

