



Passion fruit crème brûlée

Ingredients :

- Vanilla stick 1/2 pc
- Cream 250 ml
- Egg yolk 2 pcs
- Egg white 1 tbsp
- Caster sugar 2 tbsp
- Passion fruit juice 3 tbsp
- Soft brown sugar (for topping) 1 tbsp

Steps :

1. Scrape out seeds from the vanilla stick. Put vanilla pod and seeds in a saucepan. Add cream and warm (level 5 for induction hob) for 10 mins. Remove pod and set aside.
2. Whisk yolk, egg white and sugar till thick and pale. Add passion fruit juice to the beaten eggs. Then fold in the cream mixture of step1. Fold till well mixed, about 2 mins. Pour into ramekins through a sieve.
3. Pre-heat the oven to 160°C by using  hot air convection mode. Put ramekins in a baking tray filled halfway with water. Bake in a preheated oven for 15 mins. Remove and let it cool down. Chill in refrigerator till serve.
4. Sprinkle sugar on top and caramelize with blow torch or use  grill mode at 220°C for 10 mins.

Appliance: Electric oven and induction hob
Cooking Duration: 60 mins (excluding preparation duration)

Recipe provided by: Ms. May Fung

熱情果焦糖燉蛋

材料：

- 雲呢拿條 1/2條
- 淡忌廉 250毫升
- 蛋黃 2隻
- 蛋白 1湯匙
- 砂糖 2湯匙
- 熱情果汁 3湯匙
- 啡糖 1湯匙（做焦糖面用）

步驟：

1. 切開雲呢拿條，挖出雲呢拿籽。將豆莢連籽與忌廉用電磁爐5級火力（中火）煮10分鐘。熄火，隔去雲呢拿豆莢，備用。
2. 蛋黃、蛋白及砂糖拌至厚身及淡黃色，加入熱情果汁，拌入步驟1的忌廉混合物。完全混合後，大概需時2分鐘；將混合物過篩，倒入小模子。
3. 將焗爐調校至  熱風模式，預熱至160°C。小模子放進已注入一半高度水的焗盤。再放進已預熱的焗爐，焗約15分鐘至定型取出，待涼，置雪櫃雪凍。
4. 食前，取出燉蛋，在面頭灑上啡糖，用火槍燒成又脆又啡的焦糖面即成，或置於焗爐使用  烤模式220°C烤10分鐘，做成焦糖面亦可。

電器： 焗爐及電磁爐
烹調時間： 60分鐘（不包括預備時間）