

Crème Brûlée? Cambridge Cream?

Rubino
KITCHEN

We are delighted to welcome Rob Horton of Rubino Kitchen to our recipe feature. As we went to press he had just celebrated his first anniversary at his Chigborough restaurant.

He is proud that 80-90% of his suppliers are located within 15 miles of the restaurant and are all small independents. He cooks the seasons, from the heart, and what he likes to eat himself, so the menu is always imaginative.

Rob learnt his method of Crème Brûlée from Brendan Daly at the Cuckoo in Chelmsford in 2012. Once mastered, this method guarantees a perfect Brûlée every time and gives you the opportunity to be creative and add any weird and wonderful ingredients you like!

You may have tried Rob's Rubino version where he adds 3 Earl Grey tea bags and 40g white chocolate to the cream and brings it to the boil. He then lets the cream infuse for 30 minutes, removes the bags and then continues following the method from the start. Or, if you prefer, simply slice a vanilla pod in half, scrape out the seeds and add to the cream at the beginning. Remove the pod before pouring into your ramekins.



Crème Brûlée

- 200g double cream
- 2 egg yolks
- 40g sugar
- 2 ramekin dishes

Method

- 1** Separate 2 eggs.
- 2** Add the egg yolks & sugar to a bowl, whisk until the sugar is fully incorporated into the yolks.
- 3** In a pan, bring the cream to the boil.
- 4** Pour at least half the cream over the yolk mixture. Whisk until the yolk & sugar have melted into the cream.
- 5** Pour the mixture back in the pan and put back on the heat. Whisk continuously until you can feel it getting thicker and if you stop

whisking (only do this for a few seconds) when the mixture stops swirling round you will start to see it bubbling.

6 Keep whisking as you take the pan off the stove and pour the mixture back into your bowl quickly, whisking as you do it.

7 Pour into your ramekins and refrigerate for 3-4 hours.

8 To serve sprinkle some sugar on top of the mixture and a few drops of water and use a blow torch to caramelize.



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