

Vanilla brûlée with honeycomb!

As if a perfect brûlée wasn't sumptuous enough, the clever team at The Star Inn in Ingatestone have had the inspired idea of finishing with delicious honeycomb. You could save any leftover honeycomb for a Halloween treat!

Honeycomb

Makes enough for 10

Ingredients

200g caster sugar
100g golden syrup
2tsp bicarbonate of soda

Method

1. Line a deep baking tray with baking parchment
2. Combine the caster sugar & golden syrup into a large saucepan
3. Place over a medium heat and heat gently to a golden brown caramel (approximately 165 degrees on a sugar thermometer)
4. Remove the pan from the heat once temperature is reached, sprinkle over the bicarbonate of soda and rapidly whisk in – this mixture will double in size and froth up.
TIP: sieve the bicarbonate of soda first – this reduces the risk of lumps of bicarbonate of soda in the honeycomb. Take care whilst whisking – the caramel is very hot
5. Pour the liquid honeycomb into the lined tray and leave to cool for approximately 20 minutes.
6. Once set hard, snap into pieces.



vanilla pod seeds and scraped vanilla pods into the cream. Bring the cream to the boil and leave it to infuse for five minutes.

3. Remove the large pieces of vanilla pods and pour the hot cream onto the egg yolk and sugar mixture whilst whisking. Pour into a pan and cook over a low heat until the mixture thickens. TIP: do not over heat otherwise the eggs will scramble – heat slowly and gently.

4. Pour the mixture into ramekins and leave to

cool for 1 hour in the fridge – or until set.

5. To plate, dust each ramekin with a thin layer of caster sugar and use the blowtorch to caramelize the top. Leave for a few minutes for the sugar to set hard. Garnish with honeycomb and strawberries.

Vanilla Brûlée

Serves 4

Ingredients

370ml double cream
200g egg yolks
25g caster sugar
2 vanilla pods – seeds scraped out
50g caster sugar
Fresh strawberries

Equipment needed: Blowtorch

Method

1. Start by whisking the egg yolks with the sugar until light in colour and fluffy.
2. Split the vanilla pods and remove the seeds. Place the

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