



## Banana and Berry Crème Brulée

### Ingredients

250ml milk

2 egg yolks

4 tbsp sugar

1 large banana, sliced thinly

small container of raspberries, blueberries and/or strawberries

### Method

1. Preheat oven to 140C/285F/Gas 1.
2. Heat the milk in a saucepan until almost boiling and turn off the heat.
3. Beat the egg yolks and half the sugar until the mixture is thick and pale. Then slowly add small amounts of the warm milk, stirring occasionally, until all is incorporated.
4. Divide the banana and berries between four ramekin dishes, reserving 12 slices of banana and a few berries for garnish.
5. Pour the custard over the fruit and place in a deep-sized roasting tin, then add water to roughly halfway up the sides of each ramekin.
6. Bake for around an hour until just set with a golden top. Remove from the baking tray and allow to cool. When cool enough, transfer to the fridge until chilled through.
7. When ready to serve, top each dish with three slices of banana and then the remaining sugar. Melt the sugar under a hot grill or with a cook's blowtorch, leave to set for a few minutes then garnish with remaining berries and serve.