

Cross-Stitch Pattern for Kitchen Towels: Recipe of the *French Crème Brûlée*

Size: H x L = 214 x 654 pts

Colors: **black** + (the colors of the French flag) **blue**, **white** & **red**

A free pattern created with *LibreOffice Impress* and the *Advanced Cross-Stitch Font* Gallant downloadable from <https://github.com/pbaudin/ACSF>

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French Crème Brûlée

- 1- Preheat the oven to **250°F** with a baking tray in the middle.
- 2- Cut 2 vanilla pods into two, lengthwise, and remove the seeds.
- 3- In a pan, simmer 1/2 cup of heavy whipping cream with the halved vanilla pods and seeds.
- 4- Whisk 4 egg yolks and 1/3 cup of sugar together in a bowl until the mixture turns white.
- 5- After removing the vanilla pod, slowly pour the **hot cream** over the mixture and mix well until you obtain a uniform custard.
- 6- Pour the custard into 4 ramekins and place them in a larger baking dish.
- 7- Fill the baking dish with **hot water** to 2/3 the height of the ramekins and then, bake the Crème in the bain-marie for **30 minutes**.
- 8- Leave to cool, then sprinkle 1/5 cup of brown sugar over the top and caramelize the brown sugar using a blow torch to get the **Crème Brûlée**.
- 9- Let it cool for **30 seconds** so the top hardens and serve immediately.

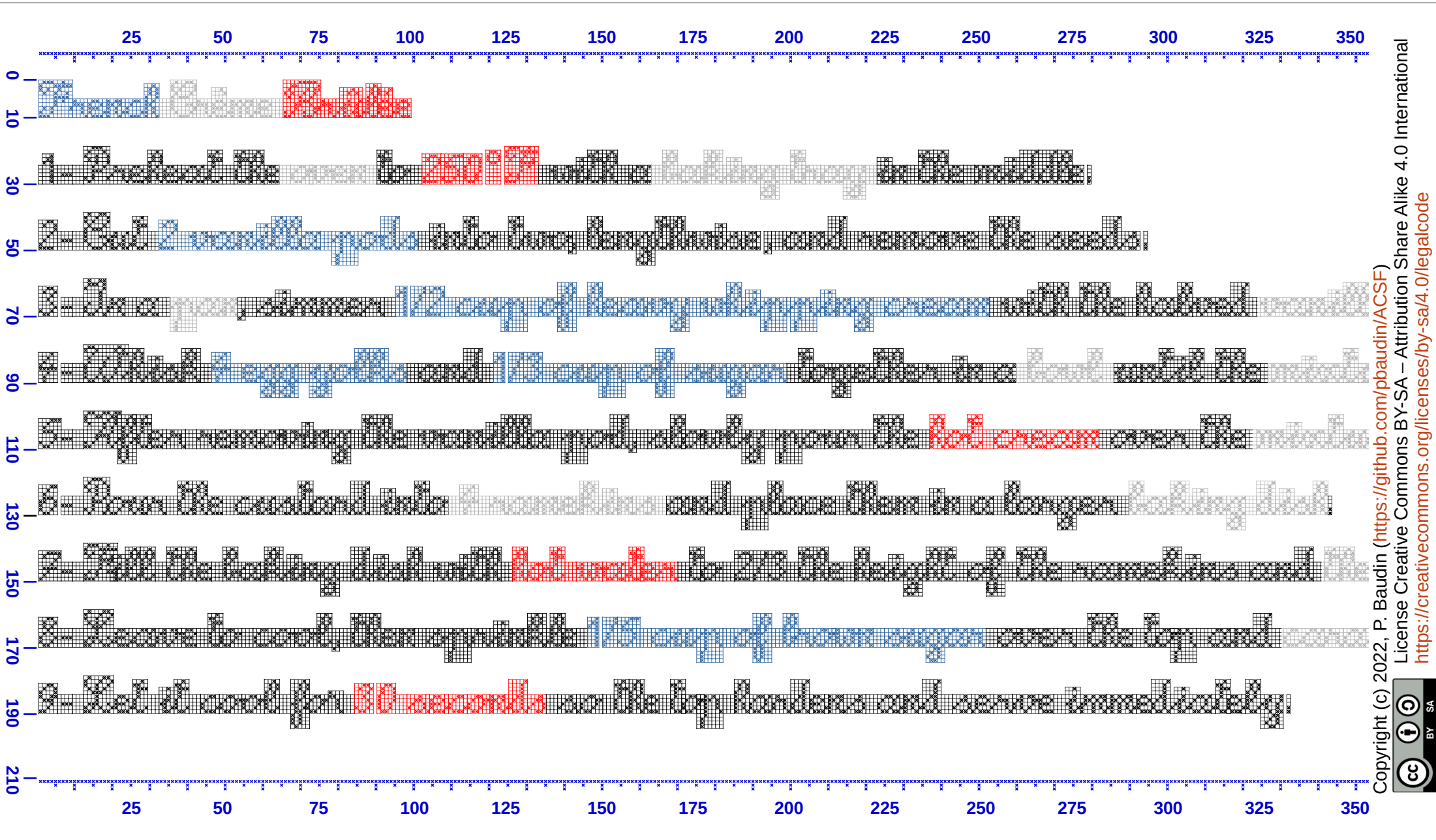
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Bon appétit...

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Notes:

- a light gray may replace the white color
- a colored cloud around a text may replace a colored text

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