

PIERRE HERMÉ S PISTACHIO CRÈME BRÛLÉE

The Recipe

<https://www.cuisinedaubery.com/recipe/pistachio-creme-brulee/>

A great recipe from Pastry Master Pierre Hermé, for a creamy custard based Crème brûlée and Pistachio lovers

Chef: Pierre Hermé

Servings: 6

Preparation Time: 15 Minutes

Cooking Time: 30 Minutes

Ready in: 2 H

Yield: 6 ramekins

Skill: Easy Level

Cuisine: French Cuisine

Courses: Crème Brûlée, Dessert,

Ingredients

For 6 ramequins (3.93" (or 3 15/16" or 10 cm) in diameter) or 9 ramequins (3.14" (or 3 5/32" or 8 cm) in diameter)

1/2 Cup Pistachio Paste (100 grams) For the recipes, see HERE

1 Cup Milk (250 grams)

1 Cup Whipping Cream (250 grams)

2 drops of Almond Extract

3 Egg Yolks 4 Tablespoons or 60 grams

1/3 Cup Sugar (80 grams)

*Caramel

some Sugar

For 4 ramequins (3.93" (or 3 15/16" or 10 cm) in diameter) or 6 ramequins (3.14" (or 3 5/32" or 8 cm) in diameter)

1/3 Cup Pistachio Paste (66.6 grams) For the recipes, see HERE

3/4 Cup Milk (166.6 grams)

3/4 Cup Whipping Cream (166.6 grams)

1 drop of Almond Extract

2 Egg Yolks 3 Tablespoons or 40 grams

4 Tablespoons Sugar (53.3 grams)

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*Caramel
some Sugar

Steps

1. I am using the Pistachio Paste (1/2 Cup or 100 g) instead of grinding pistachios, it's so easier !
2. If you live in the states, pistachio pastes can be purchased online easily.
3. If you live in Los Angeles, check the Surfas stores

You may find pistachio paste in specialized stores, but the best way to enjoy your own pastries is to make the paste yourself

I am showing you a few recipes [HERE](#)

4. In a mixing bowl, whisk together the Egg Yolks (3) and the Sugar (1/3 Cup or 80 g)
5. In a saucepan, warm : the Pistachio Paste (1/2 Cup or 100 g), the Almond Extract (2 drops), the Milk (1 Cup or 250 g) and the Whipping Cream (1 Cup or 250 g)
6. My Pistachio Paste was too compact and I had to mix it using a hand blender
7. Bring to a boil
8. Pour the hot liquid onto the eggs/sugar mixture
9. Whisk until smooth
10. Strain the mixture into a bowl
11. I find it more convenient to use a measuring cup with spout

Molds

12. For creme brulées, the typical serving containers are terra cotta ramekins
13. Pour in the mixture: Hermé mentions 0.39" (or 25/64" or 1 cm) deep, yet I prefer 0.78" (or 25/32" or 2 cm)...
14. Hermé doesn't mention to use the traditional roasting tray with hot water, that is so simpler !

Baking

15. Place in the oven and bake at 245 F / 120 C
16. While it's baking, shake one ramekin and check the center : let them bake until they are barely softly set (almost liquid)

Cooling down

17. Take the ramekins out, let them cool down at room temperature
18. Placing the ramekins in the fridge to cool completely for at least 2 hours. This can even be done overnight without affecting the texture.

Caramelizing

19. You will need a torch which is the best method
20. Otherwise, you can use the broiler of your oven
21. Take the ramekins out of your fridge
22. Spread evenly some Sugar, evenly on the top of each ramekin, using a spoon or a strainer

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23. Using the torch, melt the sugar and form a crispy top
24. You may also use the broiler
25. This is a nice crispy top !
26. Hermé didn't mention it, but I like to add some crushed raw unsalted Pistachios