Crème Catalana

1 quart whipping cream (not heavy)

1 cup sugar

Orange Peel Zest (to taste)

10 egg yolks

Combine these ingredients as per the demonstration on the video.

After pouring mixture into shallow ramekins, place them into a baking dish with about ¼ inch of water in the bottom of the baking dish. Cover and bake at 370 degrees for 25 minutes.

Allow to cool. If you have a torch, sprinkle with a little sugar and lightly brown the top to create a gentle crust.