

Vegan Crème Brulee



Servings: 4

Prepping Time: 10 mins

Cooking Time: 1 hour

Ingredients

- 1 vanilla pod
- 6.7 fl. oz. canned coconut milk, full fat
- 13.5 fl. oz. almond milk, unsweetened
- 4 tbsp. brown sugar
- 2 1/2 tsp. agar-agar



Directions

1. Cut the vanilla pod with a knife lengthwise. Scrape the marrow out with the tip of the blade and set aside.
2. In a pot, bring the coconut milk, almond milk, half of the brown sugar, agar-agar, the vanilla pod and the marrow to a boil while stirring often. Remove from the heat as soon as it boils and allow to cool to room temperature.
3. Remove the vanilla pod. Divide the mixture into 4 dishes and leave to set in the refrigerator for 1 hour.
4. Sprinkle the crème with the rest of the brown sugar and caramelize it with a burner torch.