



Crema de Zahar Ars

3 c milk
1/4 t vanilla extract
1/8 t salt
6 eggs
6 T sugar
3/4 c sugar
5-quart pan of boiling water

Preheat the oven to 325F. Boil the milk with the vanilla and salt over medium-high heat. Remove from heat and set aside. Whisk together the eggs and 6 tablespoons of sugar until the sugar is dissolved. Next slowly add the milk to the eggs, whisking constantly. Once the milk is incorporated, continue whisking the cream until it cools.

In the meantime, melt 3/4 cup sugar in a 3-quart sauce pan over medium-high heat. Heat until the sugar is dissolved and golden brown. Watch it carefully so that it doesn't burn. Once the sugar is melted, carefully turn the pan coating about 1/3 way up all sides of the pan.

Pour the cream into the sauce pan with the caramelized sugar and cover. Place the pan inside another pot with boiling water to create a water bath. Make sure the water comes up about 1/3 of the way of the cake pan and place in the center of the oven. Bake the cake for 45-60 minutes, until the cream is barely set and remains jiggly. The cake should pull away cleanly from the sides of the pan and a knife inserted will come out clean when done.

Remove the pans from the oven and let the cake cool while remaining in the water bath. After a minimum of an hour, remove the cake from the water bath and place it in the refrigerator for a minimum of an hour or up to 24-hours.

To serve, place a plate over the cake pan and invert to release the cake.