



Welcome to the King Arthur Baking School's Creamy Custards class! In this class, we'll guide you through the process of making three traditional custard desserts: Flan, Panna Cotta and Crème Brûlée. We'll explore a variety of techniques that all result in a creamy, dreamy custard. We recommend having a thermometer and 8 ramekins or oven-safe equivalent for this class. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you! Please scroll past the ingredient list for your recipes.

INGREDIENTS (total amount needed for the class)

Sugar: 435 grams (2 cups plus 4 tablespoons)

Eggs: 8 large

Whole milk: 454 grams (2 cups)

Vanilla extract or vanilla bean paste: 18 grams (4 teaspoons)

Coconut milk: 361 grams (1 1/2 cups) or heavy cream: 340 grams (1 1/2 cups)

Gelatin: 1 1/2 teaspoons, powdered and unflavored, or an equal amount of powdered agar agar

Milk chocolate: 113 grams (2/3 cup), chopped

Heavy cream: 454grams (2 cups)

Orange: 1 large

Grand Marnier: 1 teaspoon, or 1/2 teaspoon orange oil, or 1/2 teaspoon Fiori di Sicilia, or additional zest of one orange

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Mixing bowls (3 medium)

Sauce pan (2-quart or larger, preferably stainless steel)

Mixing spoon or spatula (heat resistant)

Whisk

9" x 13" pan or equivalent

Fine mesh sieve or alternative, like cheese cloth

Ramekins , 8 each (1/2 cup/6 oz capacity or oven-safe equivalent) OR 4 ramekins and 1- 8" cake pan



Dessert glasses (6 each stemless 5 to 6 oz wine glasses, stemless martini glasses, or equivalent serving vessels)

Kitchen torch or shop torch

Liquid measuring cup or pitcher

Thermometer

Please have space available for refrigeration of items during class.