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Save Money,
Cook Like A Pro.**

www.AwareHouseChef.com

CONTACT

Hellenic Restaurant:
631 477-0138
www.TheHellenic.com

Crème Brûlé

8 Organic Egg Yolks

½ cup or 120ml [Organic Cane Sugar](#)

1 Whole [Vanilla Bean](#)

2 Cups or 240ml Organic Heavy Cream

preparation instruction, watch the video on YouTube:

[Crème Brulee](#)

Youtube.com/AwareHouseChef

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