



## Brown Butter Cream

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**Skill Level: Intermediate**

**Yield: approximately 3-4 cups**

**Special Equipment Needed: Cheesecloth**

500g (2 cups) heavy cream

200g ( $\frac{3}{4}$  cup) heavy cream

180g (1 cup) granulated sugar

$\frac{1}{2}$  vanilla bean, split and scraped

100g (5 large) egg yolks, slightly beaten

Reserved Browned Milk Solids

480g (2 cups) heavy cream, whipped

1. In a small heavy saucepan, slowly reduce the first measurement of cream of low heat. Stir occasionally. As the solids begin to brown and separate from the fat, stir continuously. Remove from heat and strain the solids through cheesecloth. This process will yield about 75g of solids; the clarified fat can be used in other applications.
2. In a saucepan, combine the second measurement of cream, sugar, vanilla, and milk solids. Bring to a boil over medium heat.
3. Remove from heat and very carefully whisk in egg yolks.
4. Strain through a chinois or fine mesh sieve and chill.
5. To assemble, combine base with whipped cream.