

INGREDIENTS

1 cup 35% cream
½ cup sugar
2 large eggs
2 large egg yolks
½ cup orange juice
1 tsp grated orange rind



PREPARATION

Whisk sugar and eggs until light and creamy.

Mix in orange juice and rind . Set aside

Heat cream until just under the boiling point.

Slowly add cream to egg mixture taking care not to create bubbles.

Divide into 8 ramekins and place in a solid container.

Put in 1 cup of water into the pan and cover with aluminium foil.

Place in steam oven and set to 185F / 85C. Set cooking time for 30 minutes.

When tone sounds, check that custards are set but still quivery in the center. Steam for a minute or two more, if necessary.

Refrigerate for at least 2 hours or overnight before serving.