

# Azure

## THE TWELVE APOSTLES HOTEL AND SPA

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The Azure, signature restaurant of Cape Town's Twelve Apostles Hotel and Spa, is without doubt one of those 'special occasion venues' recognized for its incredulous location, diverse menu, and charismatic executive chef. Now this internationally acclaimed restaurant has one more accolade to add to its long list: the Blazon by the renowned Chaine des Rotisseurs.

A Blazon is an indication of excellence in food and service. The names Azure and Roberto De Carvalho (executive chef and member of The Chaines des Rotisseurs) are synonymous with the high standards diners experience first-hand, along with the exceptional, personalized service the restaurant and hotel are known for





**Desert:** Cappuccino Crème Brûlée  
*Serves 12 people*

**Ingredients :**

- 4 Cups whipping cream
- 1 Cup castor sugar
- 4 Tsp instant espresso Powder
- 10 large egg yolks
- 2 tsp ground cinnamon
- 1 Vanilla Bean, split
- 100g Golden brown sugar

**Method :**

- Preheat oven to 165°C.
- Arrange twelve 3/4-cup ramekins in a deep metal baking pan.
- Combine cream, sugar, Vanilla Bean and espresso powder in heavy saucepan.
- Bring to simmer over medium heat, stirring until sugar dissolves.
- Remove from heat and remove the vanilla bean.
- Whisk yolks and cinnamon in a medium bowl. Gradually whisk in cream mixture.
- Divide custard amongst ramekins.
- Pour enough hot water into pan to come halfway up sides of ramekins.
- Bake until custards are softly set, about 30 minutes.
- Remove custards from water and allow them to cool down.
- Chill until cold (At least 3 hours).
- Place the brown sugar into the food processor and blend until it is fine.
- Sprinkle a good helping of the sugar on top of each of the custards and then caramelize the sugar with a blow torch or under a hot grill before the custards are served to the guests.