Single Serving Creme Brulee

1 large egg yolk
2 tbls sugar
1/2 tsp vanilla
1/3 cup heavy cream

beat 1 tbls of the sugar and egg yolk together with a small whisk until the yolk is pale yellow. Whisk in the cream and vanilla and pour into a 4 oz ramekin.

Put 1 cup of water in the pot and set the ramekin on the trivet. Cook at HP for 9 minutes and let it NPR for 6 minutes before releasing the steam and removing the lid. Take the ramekin out and let it cool on the counter til room temp and then chill it in the fridge for at least 4 hours or overnight.

When it's time to eat, take the creme brulee out of the fridge, put the second tbls of sugar on the surface of the custard and get out your blow torch. Torch the sugar until it bubbles and browns and turns into a hard, caramel crust. Let it cool a bit and then dig in.