

Ginger Crème Brulee

Serves 6

Perfumed with a hint of ginger, the creamy sweetness of this crème brulee is always a hit. You can bake the custard cups a day in advance and caramelize the tops just before serving for a smooth, no-fuss dessert service.

Ingredients

6 oz.	ginger, peeled and sliced in 1/8-in. medallions
1 qt.	heavy cream
8 ea.	egg yolks
3/4 cup	sugar
	Raw cane sugar

Method

Oven Temperature: 570-600 degrees

- Place the ginger in a small sauce pan, and add just enough water to cover. Bring the water to a boil in the searing/sauté zone. Boil for 1 minute, then remove from the oven. Drain the water and reserve the ginger.
- In a large sauce pan, heat the cream in the finishing zone until a film forms. Remove the pan from the oven and add the blanched ginger. Cover and steep for 30 minutes, then strain. Discard the ginger.
- In a medium bowl, beat the egg yolks until smooth. Set the bowl aside.
- Reheat the cream in the doorway of the oven, stirring in 3/4 cup sugar until fully dissolved. Add 1 cup of the hot cream mixture to the egg yolks. Stir until fully combined, then add the remaining cream, stirring until incorporated.
- Pour the custard mix into 6-oz. oven-safe custard cups or ramekins, filling each with about 4 oz. custard.
- Arrange the custard cups in a baking pan and add boiling water to half the depth of the custard cups. Tightly cover the entire pan with foil and bake in the doorway of the oven until the custard is set. Remove the custard cups from the baking pan and cool for about 2 hours in the refrigerator.
- Sprinkle about 1 tsp. of raw sugar over each custard cup, and caramelize using a propane torch. Serve.

