



Desserts

Crème Brûlée

Unsalted butter
1 ½ cups heavy cream
9 Davidson's Safest Choice™ Pasteurized Shell Egg yolks
1 vanilla bean, split lengthwise
⅓ cup plus 8 tbsp. sugar

Lightly butter 8 5-inch heatproof ramekins (little soufflé dishes).

Fill a large bowl with ice cubes. Set aside.

In a medium heatproof bowl, whisk together the egg yolks and ⅓ cup of sugar. Set aside.

In a heavy medium saucepan, combine the cream and the vanilla bean with its scrapings. Bring just to a boil over low heat.

Place the bowl with the egg yolks over a pan of simmering water and continue to whisk vigorously until the mixture becomes a very pale yellow and feels hot to the touch. Remove the bowl from the heat and whisk in the boiling cream. Transfer the bowl back over the saucepan, but do not turn on the heat. Whisk the mixture occasionally until it thickens, 5 to 10 minutes.

When the mixture thickens, place the bowl in the larger bowl filled with ice cubes. Whisk occasionally until cool. Strain into a clean bowl.

Spoon the custard into the prepared ramekins and refrigerate, covered, until firm, about 2 hours.

When ready to serve, sprinkle 1 tablespoon sugar evenly over the top of each serving and caramelize with a propane torch or set under a broiler until the sugar browns.

Yield: 8 servings

Raspberry Crème Brûlée

Using 2 cartons of fresh raspberries, place as many as will fit side by side in the bottom of each ramekin. Proceed with Crème Brûlée instructions above.

