

Pumpkin crème brule with whipped cream and roasted candied cashew praline crumble

CRÈME BRULE

Ingredients

1 1/2 cup heavy cream
1/2 cup whole milk
1/8 tsp cinnamon
1/8 tsp ginger
4 egg yolks
1/2 cup white sugar
1/4 cup pumpkin puree
1/3 cup coarse sugar
for burning

Preparation

1. In a saucepan heat all ingredients except sugar and egg yolks. Let it come to a slow simmer (not boil). Remove from heat. Whisk egg yolks and white sugar together, then slowly pour into the milk mixture, whisking fast so it doesn't curdle
2. Pour the mixture into bake proof ramekins. Place in oven pan and pour some water in the bottom to create a steam bath.
3. Bake at 300 Fahrenheit (140 Celsius) for 30-45 minutes. After 30 minutes check to see if the mixture still jiggles but is not runny. Then it's ready! If it is very liquidly, leave a bit longer.
4. Once cooked, take out of the oven and let it cool in the fridge.
5. Once cooled (and just before serving) sprinkle the coarse sugar on top. With a torch, caramelize the sugar by evenly "burning".