

Pumpkin Crème Brulee

Ingredients:

- 1 1/2 cups heavy cream
- 1/2 cup whole milk
- 1/8 teaspoon cinnamon
- 2 pinches nutmeg
- 1 pinch ginger
- 1 pinch ground cloves
- 4 egg yolks
- 1/2 cup granulated sugar
- 1/4 cup canned pumpkin puree (not pumpkin pie filling)
- 1/3 cup coarse sugar or raw sugar

Directions:

1. Preheat the oven to 350 degrees.
2. In a medium saucepan, heat the heavy cream, milk, cinnamon, nutmeg, ginger and cloves over medium heat, stirring occasionally until it comes to a boil.
3. Remove from heat and set aside for at least 15 minutes.
4. In a large bowl, whisk the egg yolks with the granulated sugar.
5. Whisking constantly, gradually pour in the hot cream mixture.
6. Whisk in the pumpkin puree.
7. Pour the mixture into four ovenproof ramekins and arrange in a hot water bath.
8. Bake in the center of the oven for 30-40 minutes, or until the mixture is almost set but still a bit soft in the center. The custard should “shimmy” a bit when you shake the pan; it will firm up more as it cools.
9. Remove from the water bath and let it cool for 15 minutes.
10. Tightly cover each ramekin with plastic wrap, making sure the plastic does not touch the surface of the custard.
11. Refrigerate at least two hours and up to 24 hours.

When ready to serve:

1. Preheat a broiler to very hot or fire up your kitchen torch.
2. Uncover the chilled custards and pour as much coarse sugar that will fit on top of one custard. Pour off the remaining sugar onto the next custard. Repeat until all of the custards are coated. Discard any remaining sugar.
3. Place the ramekins on a baking sheet or in a roasting pan and broil 1-2 minutes, or until the sugar is melted and well browned. Let the custards cool one minute before serving. Note: if you have a kitchen torch, use it to melt and brown the sugar instead of broiling it.