



Citrus Crème Brûlée

Jay C. Veregge ~ Executive Chef
(serves 6 people)

INGREDIENTS

3 cups	heavy cream
3 oz	granulated sugar
6 ea	egg yolks
$\frac{3}{4}$ tsp	vanilla extract
$\frac{1}{4}$ tsp + $\frac{1}{8}$ tsp	salt
2 ea	zest of whole orange
3-6 oz	granulated sugar

PROCEDURE

- Pre-heat oven to 325°.
- Heat cream in a pot medium-high heat until it starts to boil. Approximately 5-6 minutes.
- In a mixing bowl, combine sugar, egg yolks and vanilla extract.
- Once cream is hot, add a small amount to the egg yolk mixture to temper it.
- After the initial hot cream is added to the egg yolk mixture, slowly add the rest of the hot cream.
- Add salt and mix thoroughly, trying not to incorporate too much air into the mix.
- Strain mixture and add orange zest.
- Pour mixture into oven-proof ramekins.
- Place ramekins into a baking pan and add water to pan until about half way up the ramekin dishes.
- Bake for about 45 minutes or until mixture has the consistency of Jell-O.
- Let cool then chill in the refrigerator for 24 hours.
- To finish sprinkle granulated sugar on the top of the crème brûlée and using either a blow torch or broiler, melt the sugar until golden brown.