

Holiday Eggnog Crème Brûlée

Executive Chef Ashley Stenabaugh, Hidden Valley Resort



Ingredients:

8 egg yolks
1L 35% cream
1 oz of your favorite rum
1/2 cup sugar + 4 tbsp
1 tbsp vanilla extract
1/2 tsp ground nutmeg (or fresh grated)
1/2 tsp allspice

Instructions:

1. Preheat oven to 300F.
2. Heat cream, rum, 1/2 cup sugar, vanilla, nutmeg, and allspice just until boiling, and set aside.
3. In a large bowl, slowly add cream mixture into egg yolks while whisking constantly (adding the hot liquid too quickly will begin to cook your eggs, this technique is called tempering).
4. Pour mix through a mesh strainer, and pour equally among 8-10 oven-safe ramekins.
5. Place in a deep pan that will hold all your ramekins, fill the pan with boiling water to halfway up the sides of the ramekins, and cover with tin foil.
6. Bake in water bath for 40-50 minutes, or until middle has set.
7. Remove from water bath and chill for at least 4 hours, add remaining sugar to tops, and either torch or broil (watching very closely) in oven. Garnish as desired and ENJOY!

Yields: 8-10