

Pumpkin Crème Brûlée

95–100 Min

Preparation

1. Preheat the oven to 150 °C. In a bowl, whisk together the egg yolks and sugar until combined. In a saucepan, gently heat the cream with the cinnamon stick and vanilla over medium-low heat.
2. When the cream is warm, slowly pour a small amount into the yolk-sugar mixture while whisking. Gradually add the remaining warm cream, whisking constantly so the eggs don't scramble. Once all the cream is incorporated, pour the mixture back into the saucepan.
3. Add the pumpkin purée and salt, and continue to cook over medium-low heat, whisking constantly to prevent burning.
4. When the custard begins to bubble lightly, remove from the heat. (If it has lumps, strain through a sieve.) Pour the pumpkin cream into small ramekins, filling them to the top. Place the ramekins in a baking dish filled halfway with water, taking care not to spill water into the custard.
5. Bake for 25–30 minutes, depending on the size of the ramekins. The edges should be set while the centre remains slightly wobbly.
6. Remove from the oven and let cool in the water bath. Once cool enough to handle, take the ramekins out and refrigerate until ready to serve.
7. Just before serving, sprinkle sugar evenly over each crème brûlée and caramelize with a kitchen torch until the sugar melts and forms a crisp layer.

Ingredients 6 Portions

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355 ml	Heavy cream
50 g	Sugar
3	Egg yolks
185 g	Pumpkin purée
1 tsp	Bourbon Vanilla Paste
1 stick	Cinnamon, Whole
	Pinch of salt