



# 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

♦ = Kotányi Produkte

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

