

Pumpkin Crème Brulee

<http://butcherblockco.com/blog/pumpkin-brulee/>

Recipe courtesy of Chef J Whiting

- 8 egg yolks
- 1 cup sugar
- 16 oz. heavy cream
- 8 oz. pumpkin puree
- ¼ tsp nutmeg
- ¼ tsp ground cloves
- ½ tsp ground allspice
- ½ tsp ground cinnamon
- ½ tsp ground ginger
- 1 tsp cornstarch mixed with 1 tsp water or cream
- 1 TBS vanilla
- Pinch of salt
- Sugar for burning

Heat oven to 350°F.

Bring cream, pumpkin and spices to a simmer.

Whisk together the egg yolks, 1 cup sugar, vanilla, corn starch slurry, and pinch of salt until pale yellow and frothy.

Slowly add a few spoonfuls of the hot cream to the egg mixture while whisking constantly.

When the egg mixture is hot, pour it into the cream and bring it up to a simmer, stirring constantly until it begins to thicken.

Pour the mixture through a strainer to remove any pulp or cooked egg bits. Fill ramekins with custard and bake in a water bath until just set, about 25 minutes.

Remove from the heat and allow to cool. These can be served while a little warm, or chilled for a few hours for a thicker dessert.

Top each custard with sugar and burn with torch (or under the broiler) until bubbly and brown.

Do this step just before serving to ensure a crisp sugar shell!