

Maple Syrup Creme Brulée

Ingredients:

2 cups	Heavy Whipping Cream
1 each	Egg Whole
3 each	Egg Yolks
3 1/2 oz.	Ambrosia® Maple Syrup Medium Amber
2 tsp.	Ambrosia® Vanilla Extract
4 each	Crème Brule Ramekins 6 Ounce
As Needed	Boiling Water
4 tbsp.	Demerara Sugar

Instructions:

- Preheat oven to 325°F with a rack in the middle position.
- In a small saucepot, scald the cream over medium heat, do not boil. Remove from heat.
- In a large mixing bowl, whisk together eggs, yolks, syrup, and vanilla extract.
- Add a small amount, about 1 tablespoon, of the hot cream to the egg mixture while whisking. Add a little more, continuing to whisk, then slowly pour in the rest while whisking. This will prevent the eggs from cooking.
- Strain the mix through a fine mesh strainer into a large measuring cup with a pouring spout.
- On a baking sheet with one-inch high sides, place the ramekins and fill evenly with the crème mixture.
- Place baking sheet with ramekins in oven. Add boiling water until it reaches about halfway up the sides of the ramekins.
- Cook for approximately 40 minutes, turning the tray at the halfway point to ensure even cooking.
- When fully cooked, the crème brulée should tremble gently when shaken, like pudding, but should not look loose.
- Remove ramekins from tray and place on a wire rack to cool to room temperature. Once cooled to the touch place in the refrigerator for 2 hours to fully set.
- When ready to eat, sprinkle one tablespoon of sugar over each crème brulée and gently shake it around to coat evenly.
- Using either a chef's torch or your broiler on high, gently caramelize the sugar. It should turn golden brown, not dark brown or black. Allow the crème brulée to rest for 5 minutes at room temperature.



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