



Name of the recipe: Ginger crème brûlée
Queen Margaret College Wellington cookbook

Make sure you have everything you need and place them on your kitchen counter. This is called “mise en place” (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 700 ml cream
2. 2 lemon or lime leaves
3. 1 vanilla bean, split, scrape seeds
4. 125 castor sugar (3/4 cup)
5. 7 egg yolks
6. 2 tsp ground ginger (less if you prefer)
7. 1 lemon or lime grated zest & juice

To prepare:

1. Bring the cream to the boil over a medium heat with the leaves and vanilla pod & seeds;
2. Simmer over low heat 2-3 minutes, then remove from the heat and allow to infuse for 10 mins;
3. Whisk 75 gr (1/3 cup) sugar and egg yolks until pale;
4. Add the ginger, lemon/lime zest and juice, then whisk the egg mixture into the cream;
5. Remove vanilla pod first. Strain the mixture discarding the solids;
6. Ladle the mixture into 6 ramekins, place in a roasting pan and pour enough boiling water into the pan to come halfway up the sides of the ramekins;
7. Cover loosely with foil and bake for 30 mins or until just set (with a slight wobble);
8. Remove the ramekins from the pan and cool for 30 mins;
9. Chill for 2 hours;
10. To serve, sprinkle the custards with the remaining sugar and caramelize using a kitchen blowtorch, or place under a hot grill for 1-2 mins, watching carefully so that the sugar doesn't burn.

Bon appetit!