



Ginger Crème Brulee *(adapted from Fine Cooking Magazine)*

2 cups heavy cream
3 tablespoons minced fresh ginger
6 tablespoons granulated sugar, divided
1-1/2 teaspoons pure vanilla extract
Dash salt
5 egg yolks
Granulated sugar for garnish

Heat cream, ginger and 2 tablespoons of sugar, vanilla and salt in a small saucepan over medium heat, stirring constantly until sugar has dissolved. Do not boil. Cover pot and allow to steep for 20 minutes. Meanwhile preheat oven to 350 and boil kettle full of water. Arrange 4 ramekins in a pan with 2 inch sides. With a whisk, beat egg yolks with remaining quarter cup of sugar until yolks are light in color. Gradually add cream to egg yolks, whisking lightly to combine. Put mixture through a fine mesh sieve into a large pitcher or 4 cup measure, and then pour evenly into ramekins. Fill baking dish with water half way up sides of ramekins and carefully move pan to oven. Bake for 30 minutes or until custards are cooked but still “jiggle” in the center. When cooked immediately remove from water bath and place on wire racks to cool. When room temperature cover and refrigerate until very cold (can be prepared several days in advance). Just before serving, sprinkle 1 tablespoon of sugar on top of each ramekin and using a kitchen torch, brulee until caramelized. Serves 4.