

upclose & tasty

Blood Orange Crème Brûlée

Ingredients

6 egg yolks
2 cups heavy whipping cream
1/3 cup granulated sugar
6 tablespoons blood orange juice
1 teaspoon vanilla
Boiling water
Extra sugar for caramelizing on top

Preparation

1. Preheat oven to 350 degrees F.
2. Use a deep 13 x 9 inch baking pan and place 4 ceramic ramekins on the pan.
3. Bring a pot of water to a boil while you prepare the cream mixture.
4. In a small bowl, lightly beat the egg yolks with a wire whisk.
5. In a large bowl, stir whipping cream, sugar, blood orange juice and vanilla until well mixed.
5. Add egg yolks and beat with a wire whisk until evenly colored and well blended.
6. Pour cream mixture evenly into ramekins.
7. Pour enough boiling water into the baking pan until the water covers 2/3 of the height of the ramekins.
8. Bake for 45-50 minutes or until top is light golden brown and the sides are set.
Note: The centers will be a little jiggly.
9. Use tongs or oven mitts and carefully transfer ramekins to a wire cooling rack.
10. Cool to room temperature and place in fridge for about 3 hours.
Note: You can also let them rest in the fridge overnight.
11. Before serving, sprinkle about 1 tablespoon of sugar on top of each serving.
12. Using a kitchen torch, caramelize the sugar and garnish with orange zest.

Enjoy!