

Chef from the Hood Recipes



Chef:

William Azevedo

Restaurant:

Satúr Wine Bar & Bistro

Recipe:

Satúr's Pumpkin Creme Brulée

Ingredients

2 cups Clover heavy cream
1&1/2 cups whole milk
1&1/2 cups pure maple syrup
1 cup solid pack canned pumpkin
14 egg yolks
1 teaspoon ground cinnamon
1/4 teaspoon freshly grated nutmeg
1/4 teaspoon salt
brown sugar (for caramelizing tops)
tools: 7 oz. ceramic ramekins; whisk;
large bowl; 2nd bowl (batter bowl with
spout is ideal); heavy pot; fine mesh
sieve; large pan; foil; butane torch or
broiler.

step 1: Preheat oven to 325°. Mix
together cream, milk, syrup and pumpkin
in saucepot. Heat pot while stirring
contents over a medium flame until it
simmers. Remove from heat. Whisk egg
yolks in a large bowl with the cinnamon,
nutmeg and salt. Pour the warm cream
into the egg yolks in a slow and steady
stream while whisking constantly.

step 2: Pour mixed custard through a fine
mesh sieve into batter bowl. Divide
custard amongst ramekins, filling each to
about 2/3rds of the way up. Place filled
ramekins in cake pan. Add warm tap
water to pan, stopping when the water
reaches about 1/3 of the way up the
outsides of ramekins. Using one large
sheet of foil, cover pan and ramekins
tightly, sealing foil around edges of the
pan. (No air space above ramekins is
fine.) Place in oven for 35 to 45 minutes.
Open foil and check custard with knife to
see if it has set. When set, remove
ramekins to cool on a rack for 15
minutes, then refrigerate 3 hours or
more.

step 3: Before serving sprinkle brown
sugar over each creme brulée. Use torch
to caramelize tops. If using broiler, use
extreme CAUTION as sugar may ignite!

Is there anything better than creme brulée? Chef William Azevedo's version of this classic dessert includes pumpkin, real maple syrup and nutmeg; it's an extraordinary recipe to file for the upcoming holiday season. If you can't wait to make it at home, stop into Satúr, where it'll be on their dinner menu through the holidays! Recipe serves 10.