



JACKSON'S FALLS COUNTRY INN

Spring | Summer | Fall | Winter

Crème brûlée (I sometimes make them with raspberries but you do not have too)

6 servings

- 6 tablespoons raspberry jam
- 2 1/2-pint baskets fresh raspberries

- 6 large egg yolks
- 6 tablespoons sugar
- 1 vanilla bean, split lengthwise
- 1 1/2 cups whipping cream

- 12 teaspoons (packed) golden brown sugar (for broiling or, same amount of white sugar for torching)

Preparation

Preheat oven to 325°F. Spread 1 tablespoon jam over bottom of each of six 3/4-cup soufflé dishes or custard cups. Press 7 berries, placed on their sides, into jam in each dish. Reserve remaining raspberries for garnish.

Whisk yolks and 6 tablespoons sugar in medium bowl to blend. Scrape in seeds from vanilla bean. Gradually whisk in cream. Divide mixture among dishes. Arrange dishes in 13x9x2-inch baking pan. Pour enough hot water into pan to come halfway up sides of dishes.

Bake custards until set in center, about 40 minutes. Place pan on work surface. Cool custards in water 30 minutes. Remove from water; chill overnight.

Preheat broiler. Sieve 2 teaspoons brown sugar atop each custard. Place dishes on small baking sheet. Broil until sugar just starts to caramelize, rotating sheet for even browning, about 2 minutes. Chill until topping hardens, about 2 hours. Garnish with reserved berries.