

Chef Larry's Pumpkin Crème Brulee

Yield : 6 Servings

Ingredients :

4 cups Heavy cream
8 each Egg yolks
1/2 cup Sugar
1/2 tsp. Vanilla
1/2 cup Pumpkin puree
1/4 tsp. Ground cinnamon

For the sugar crust:

2 tsp. Granulated Sugar
1 tsp. Brown sugar

For service:

as needed Toasted sliced almonds
as needed Chef Larry's Cranberry Chambord Coulis (recipe follows)
1 cup Lightly sweetened whipped cream
6 each Mint sprigs

Method:

Preheat oven to 325 degrees F. Combine cream and vanilla in a saucepan, scald over medium heat. Remove from heat and let cool for 15 minutes. Place egg yolks, sugar and cinnamon in mixing bowl, mix using wire whisk. Add pumpkin puree and mix thoroughly. Slowly incorporate cooled cream into egg yolk mixture. Portion mixture into brulee dishes or ramekins. Create a "bain marie" by placing filled brulee dishes in a deep baking pan and adding 1 inch of water to the pan. Bake in preheated oven at 325 degrees F for 1 hour. Remove and refrigerate. Prepare Chef Larry's Cranberry Chambord Compote per recipe, reserve.

For service: Combine 2 tsp. granulated sugar and 1 tsp. brown sugar. Sprinkle 1 tsp. sugar mixture over each crème brulee. Glaze in top broiler or with small torch. Top each Pumpkin Crème Brulee with sweetened whipped cream. Garnish with toasted sliced almonds and mint sprigs. Serve with Chef Larry's Cranberry Chambord Coulis.