

Crème Brûlée With Blackberry Coulis

INGREDIENTS FOR THE BLACKBERRY COULIS:

2 (6 oz) containers Organic Blackberries, plus more for serving
¼ cup fresh orange juice, reserve zest before juicing
½ cup sugar
pinch salt
2 teaspoons fresh lemon juice

INGREDIENTS FOR THE CRÈME BRÛLÉE:

2 cups heavy cream
½ Tbs. orange zest
1 vanilla bean, split in half lengthwise, seeds scraped
½ cup plus 1 Tbs. granulated sugar, divided
6 large egg yolks
Special equipment: 4 (6 oz) shallow Crème Brûlée ramekins, Culinary Torch

METHOD

- STEP 1: Preheat the oven to 350°F and line a roasting pan with paper towel.
- STEP 2: To make the coulis add the blackberries, orange juice, sugar and salt to a small saucepan and bring to boil over medium heat. Reduce heat to a simmer and cook, stirring often, for about 10-15 minutes, or until the berries begin to break down and a syrupy liquid has formed.
- STEP 3: Let cool slightly, then process in a high speed blender until smooth. Strain through a fine mesh strainer, then stir in fresh lemon juice. Let cool completely before using.
- STEP 4: Meanwhile, make the Crème Brûlée base by adding the cream, orange zest, vanilla beans and seeds and ¼ cup of sugar to a heavy bottomed saucepan. Bring the cream mixture to just a simmer, whisking every so often to make sure sugar has dissolved. Once the mixture reaches a simmer, remove from heat and cover. Let steep for 15 minutes.
- STEP 5: Once cream has steeped whisk egg yolks with remaining 1 tablespoon of sugar in a medium bowl. Add 1 cup of the warm cream to the egg yolk mixture, whisking constantly (so the eggs do not cook). Once the first cup of cream has been incorporated, add the remaining cream and whisk until smooth, then strain through a fine mesh strainer into a large pitcher or measuring cup.
- STEP 6: Add the ramekins to the prepared roasting pan and add 1-2 tablespoons of the cooled coulis to each of the ramekins, spreading it into an even layer. Add ramekins to the freezer and let set for about 10 minutes.
- STEP 7: Meanwhile, bring a large kettle of water to a boil. Slowly pour the cream mixture into each ramekin, taking care not to disrupt the coulis. Place the pan in the oven, then pour boiling water into the pan so that it comes ⅔ of the way up the ramekins. Bake for about 35-40 minutes or until just set but still wobbly in the center.
- STEP 8: Remove from oven and place Crème Brûlée on a cooling rack until cool to the touch. Once cool, cover carefully with plastic wrap and set in the fridge to chill for at least 3 hours, or preferably overnight.
- STEP 9: When ready to serve divide the remaining 1/4 cup sugar among each Crème Brûlée and torch with a culinary torch until golden brown. Garnish with fresh blackberries and serve.

