



Pumpkin Crème Brûlée

By Chef Dave Bland and Chef Greg Beal

Serves 6

16 oz canned pumpkin

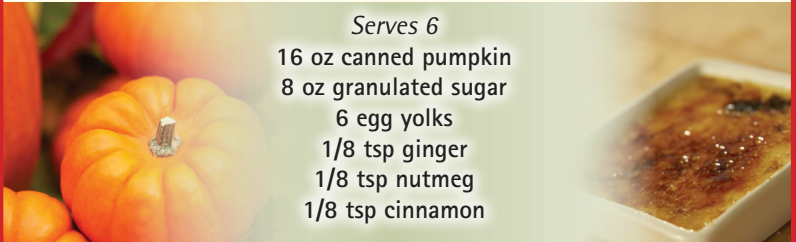
8 oz granulated sugar

6 egg yolks

1/8 tsp ginger

1/8 tsp nutmeg

1/8 tsp cinnamon



Directions:

Heat oven to 300 F. In a sauce pan simmer heavy cream with ginger, nutmeg and cinnamon for 15 minutes. Whip pumpkin with egg yolks and add to the saucepan. Bring mixture to a high simmer stirring with a wire whip. Add sugar and cook until mixture begins to thicken slightly.

Using a ladle, fill oven-safe 4 oz. soufflé cups or brûlée dishes. Place cups on a baking sheet and pour water around the cups to prevent burning. Cook at 300 F for 45 minutes or until the custard solidifies.

To serve, pour granulated sugar on top of crème brûlée and broil until the top becomes golden brown.

www.circlesquarecommonsfarmersmarket.com