



Lilikoi Creme Brulee



Total time: 45 min
Prep time: 15 min
Cook time: 30 min
Yield: 6 servings
Level: medium

Ingredients

6 egg yolks
1 whole egg
1/3 cup sugar
1/2 vanilla bean or 1 tsp vanilla extract
2 1/4 cups heavy cream
1/4 cup Auntie Liliko'i Unsweetened Passion Fruit Juice
1/3 cup raw, washed sugar

Instructions

In a 1-quart saucepan over medium heat, mix cream, sugar, vanilla, & lilikoi juice and heat until tiny bubbles form around the edge of the pan.

Meanwhile, beat egg yolks & whole egg together in a 2-quart saucepan until well-blended. In order to temper the eggs correctly, VERY SLOWLY stir in the cream mixture. Remove vanilla bean.

Place custard cups in 9" x 13" baking pan. Pour mixture into cups. Pour hot water into the pan, up to about 1" from the top of the cups. Bake in a 275 degree F oven for about 25 minutes. Remove & cool to room temperature.

Sprinkle sugar over the top of the custard & place in a preheated broiler for about 3 minutes until sugar melts & bubbles. Cool & refrigerate until ready to serve. OR, if you really want to impress your friends, after baking, cool to room temperature & then refrigerate for about three hours. When ready to serve, sprinkle the tops of the custards with the lilikoi or raw sugar, and then use a torch to brulee!