



## MAPLE CRÈME BRÛLÉE

This crème brûlée is simple to create and is a treat to share with the loved ones in your life. If you don't have a blow torch, don't fret, you'll be able to master that sugary-shattering crust that is so iconic by using your standard oven broiler. Keep the oven door open a bit to watch the melting sugar transform into golden perfection.

- 3 cups heavy cream**
- 1 cup maple syrup**
- 5 large egg yolks**
- 1 vanilla bean, scraped or  
1 teaspoon vanilla extract**
- 1 large egg white**
- 1/2 cup sugar**
- Fresh raspberries or  
other seasonal berries**

Preheat oven to 350.

In a saucepan heat the cream, maple syrup, and vanilla bean over medium heat until steam begins to rise. Do not boil. Remove from the heat and set aside.

In a mixing bowl, gently stir the egg yolks and egg white to blend evenly. If you are using the vanilla bean, remove it from the cream and discard. If you are using extract, stir it in now. Slowly pour the eggs into the cream and maple syrup mixture, stopping to stir gently 3 or 4 times. Set the warm custard pan in an ice water bath to cool for 10 minutes. Stir gently after 5 minutes to facilitate cooling.

Pour the cooled custard into six 6-ounce ramekins. Place the ramekins in a shallow hot water bath and bake until the custard is firm, about 35 minutes. Remove the ramekins from the water bath and let sit at room temperature for up to 2 hours, or let cool to room temperature and then refrigerate for up to 8 hours.

When you are ready to serve, heat the broiler. Transfer the ramekins to a baking sheet and sprinkle each with sugar, dividing it evenly. Place the ramekins under the broiler, lining them up directly under the flame or heat source. Remove from the heat when the crème brûlée tops are golden brown. Garnish with raspberries, if desired.



PLUMPJACK  
**BALBOA CAFE**

38 MILLER AVENUE, MILL VALLEY, CA 94941 415.381.7321 BALBOACAFE.COM