



CHEF KAT WEATHERS™

Eggnog Crème Brûlée

Yield: 6 servings (4-ounce)

1 cup whole milk
2 cups heavy whipping cream
8 large egg yolks
1/3 cup plus 4 tablespoons granulated sugar, divided
3/4 teaspoon freshly grated nutmeg
1/2 teaspoon kosher salt
1 teaspoon vanilla bean paste
1 tablespoon bourbon

Preheat oven to 350°F. Place a rectangular baking dish big enough to accommodate 6, 4-ounce standard 2-inch deep ramekins in the oven and fill it with about 1 inch of hot water.

To a small saucepan set over medium heat, add milk and cream and bring just to a boil.

To a medium bowl, add yolks, 1/3 cup sugar, salt, nutmeg, and vanilla; whisk together until pale yellow and thickened. While whisking, slowly pour hot milk and cream into the egg mixture and whisk until the mixture is smooth. Pour the mixture through a fine-mesh sieve into a large measuring cup with a spout.

Evenly divide custard among ramekins. Transfer filled ramekins to the baking dish placed in the oven. Cover the baking dish with a large piece of aluminum foil. Bake until the custard wobbles when gently shaken, 30 to 35 minutes. If the mixture appears to not be set, continue to bake custards, monitoring every 5 minutes.

Remove ramekins from the water bath and place on a cooling rack for about 30 minutes; then transfer to the refrigerator to chill completely.

To brûlée the custards: Sprinkle the surface of each cold custard with 2 teaspoons of remaining sugar. Shake the cup gently to distribute the sugar evenly and make sure it covers the custard



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all the way to the edge. Set the sugared custards on a flameproof surface, such as a metal baking sheet.

Light the torch and, with the tip of the flame just touching the surface, move the flame over the sugar in a gentle circular motion until most of the sugar is melted and looks like tiny water droplets. Continue to heat, using the same circular motion, until the sugar turns a deep golden brown. The molten caramel will bubble and smoke. Repeat with remaining custards. Caramel will solidify into a crisp surface as it cools.

To serve: Place crème brûlée onto a dessert plate and serve.