

Banana Creme Brulee



Preparation Time:

30 mins

Cooking Time:

25 mins

Total Time:

2 hrs 55 mins

Servings:

4

Ingredients

1 cup heavy cream

2 tablespoons plus 1/3 cup sugar

3 tablespoons of banana puree (banana baby food works great)

2 extra-large or jumbo eggs

1/2 teaspoon vanilla extract

1 to 2 bananas (depending on size)

Directions

Preheat oven to 300* F.

Prepare boiling water for the water bath.

In a saucepan over medium heat combine cream, banana puree, and 2 tablespoons of sugar.

Cook stirring occasionally until small bubbles appear around the edge of the pan, 5 to 6 minutes.

Set aside.

In a bowl, beat egg yolks and vanilla until smooth and light.

Pour hot cream mixture into egg yolks, a little at a time, beating continuously until well blended.

Strain mixture through a fine sieve into a bowl.

Divide mixture among four 4 oz. ramekins.

Arrange ramekins in a baking pan and place them on the middle rack of the preheated oven.

Fill the pan with boiling water to halfway up the sides of the ramekins.

Cover pan loosely with aluminum foil.

Bake until custard is just set, about 25 minutes.

Chill for 2 to 3 hours.

Slice bananas horizontally into 1/2 inch slices and arrange them on top of chilled creme brûlée's.

Sprinkle remaining sugar evenly over top of cooled custards, with the cooking torch move the flame continuously over the surface of the ramekins in a circular motion until sugar melts and becomes golden brown and bubbly.

Serve immediately.