



BLACKCURRANT AND WHITE CHOCOLATE CRÈME BRÛLÉE

Use New Zealand blackcurrants, as they are fleshier and sweeter. Use a chef's blowtorch available at kitchen shops to brûlée sugar.

INGREDIENTS (Serves 5)

- 500ml (2 cups) cream
- 100g (1/2 cup) sugar (plus 5 tsp for sprinkling over brûlée's)
- 1/2 vanilla bean (split in half lengthwise)
- 75g white chocolate (buttons or tablet, chopped) - use best quality
- 5 egg yolks
- 20g-25g (20 – 25) blackcurrants (frozen, readily available in supermarket frozen berry section)

METHOD

1. Preheat oven to 150°C.
2. Pour cream into a saucepan and add half the sugar. Scrape seeds from vanilla bean and add seeds and bean to cream.
3. Place saucepan over a low heat and stir till sugar is dissolved. Remove from heat and allow cream to sit for 2 minutes.
4. Add white chocolate to cream mixture and stir till smooth.
5. Place egg yolks and remaining sugar into a bowl and combine with a wooden spoon. Try not to create froth.
6. Gradually and slowly pour hot chocolate mixture into yolk mixture stirring vigorously till combined. Strain through a sieve to remove strands of egg white and froth. If any froth remains on liquid, scrape it off.
7. Pour custard into 5 soufflé dishes. Pop 4-5 blackcurrants into each dish. Place into a roasting tray and add enough hot water (not boiling) to roasting tray to come halfway up the sides of soufflé dishes.
8. Place in oven and bake for 55-60 minutes or till custards are just set in the centre. Remove from water and cool. Cover and refrigerate for 2 hours or preferably overnight.
9. To serve: Sprinkle 1 teaspoon sugar over each custard and brûlée until sugar is browned. Serve immediately.