

## Butternut Squash Creme Brulee

1 ½ C. roasted butternut squash (split, roasted, peeled, mashed)

1 qt. heavy cream

4 oz. brown sugar

10 oz. white sugar

½ tsp. cinnamon

pinch of nutmeg

1 tsp. vanilla extract

16 egg yolks

granulated sugar for caramelization

1. In a non-reactive pot, combine squash, cream, sugars, and spices and bring to a light simmer. Remove from heat.
2. Place vanilla and yolks in a bowl. Whisk together to combine.
3. Add cream mixture to yolks by tempering in a few ounces at a time while whisking to thoroughly combine after each addition. Gradually add remainder while whisking. Strain through a fine mesh strainer.
4. Pour into heat resistant dish. Place dish in a water bath, cover with foil, and place in a 300° oven. Cook 40 to 50 minutes or until a metal skewer inserted comes out clean.
5. Remove from water bath and allow to cool. Best if refrigerated overnight.
6. When cooled thoroughly, lightly and evenly coat the surface of the custard with sugar. Shake off excess. Brown under a broiler. Better yet, use a propane torch to make the brulee.\*