



Date: 14 December 2007

## **COCONUT CRÈME BRULEE OF CHRISTMAS MINCE**

### **A simply delicious fuss free dessert**

Brulee literally means “burnt cream”. Contrary to popular opinion, this dessert isn’t too difficult to make. I find for best results use individual ramekins to create this creamy, rich, toffee topped French dessert. Best made the day before. Caramelize sugar just before serving.

### **Blackcurrant and Honey Christmas Mince**

1½ cups milk  
400ml can coconut cream  
2 kaffir lime leaves or 10cm length of lemon peel  
6 large egg yolks  
¼ cup caster sugar  
generous ½ cup raw sugar  
long coconut threads – toasted  
zest 1 lemon  
butter for greasing

Lightly grease 4 x 1 cup ramekins. Set aside. In each ramekin, spread 2 tablespoons of Christmas Mince over the base.

Pour milk and cream into a saucepan along with kaffir lime leaves or lemon peel. Bring to the boil. Remove from heat. Set aside to cool. 10-15 minutes. Remove leaves or peel.

In a large bowl beat yolks and sugar together until thick and creamy. Slowly pour in cool milk, stirring continuously. Evenly pour into prepared ramekins. Place in a roasting dish. Pour in enough cold water to come half way up the side of ramekins. Cover baking dish with tinfoil. Bake at 160°C for 40-50 minutes or until set. Custard will have a slight wobble when cooked. Carefully remove from water and set aside to cool. Refrigerate. Just before serving, preheat grill. Sprinkle top of custards with a thin layer of sugar. Grill until bubbly and golden. Stand for 5 minutes, repeat sugar process. This will give a deliciously thick caramelised top. Garnish with coconut threads, lemon zest and enjoy immediately. Place a doyley on a decorative saucer, put on Brulee, carefully crack crust to show cream. Yum !!

**Happy Cooking**

**Anne**

Sarau Festival, Moutere Hills Community Centre – Sunday, February 3<sup>rd</sup> 2008

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