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Saffron Crème Brûlée

Submitted and tested by Buck's Fishing and Camping, Washington, DC

Yield: 8 servings

- ½ cup water
- 1 generous teaspoon saffron threads
- 1 quart heavy cream
- ½ cup sugar
- 6 egg yolks
- Pinch salt
- Additional sugar for brûlée

Preheat oven to 325 F.

In a saucepan, bring water to a boil and steep saffron threads in the water for 10 minutes. Add cream to the saffron water mixture. Bring to a boil and steep 30 to 60 minutes.

Meanwhile, combine sugar, yolks, and salt. Slowly whisk the lukewarm cream into the egg mixture. Strain the mixture batter and pour into eight 4-ounce ramekins.

Line a baking pan with sides about one inch high with a tea towel. Place the ramekins in the baking pan. Pour hot tap water into the pan until the level is half way up the ramekins.

Bake for 30 to 40 minutes, until the outside edges are set and there is only a slight jiggle in the very center of the custard. Let cool in refrigerator.

Just before serving, sprinkle the top with a thin layer of sugar. Using a torch, melt the sugar to form a crispy top. (This can be done under a broiler but must be watched very carefully or it will burn.)

Let the crème brûlée rest about 5 minutes before serving.