



MAKES: 12

PREP: 20 minutes

COOK: 10 minutes

chocolate crème brûlée

with Spiced Boozy
Prunes and Roasted
Almonds

Take your dessert menu to new heights with a decadent adults-only crème brûlée. The rich chocolate custard base with Queen vanilla finds its perfect match in the wickedly delicious prunes infused with brandy, tea, citrus and spices.

Ingredients

Chocolate Custard Base

1.5L pure cream
230g dark chocolate (55%)
2 tsp Queen Organic Vanilla Bean Paste
135g caster sugar
12 egg yolks

Spiced Prunes

125mL brandy
125mL strong earl grey tea
3 strips lemon zest
3 strips orange zest
1 star anise
½ cinnamon stick
250g pitted prunes

To Serve

120g caster sugar, to glazing
Roasted natural flaked almonds

Method

RECIPE BY: Max Adey

STEP 1

Preheat oven to 120°C, fan-forced. Divide 12 x 200mL ramekins among two large, deep roasting trays.

STEP 2

For custard base, place cream, chocolate, and vanilla in a large saucepan over medium heat and bring to the simmer, stirring occasionally, until mixture is smooth. Meanwhile, whisk caster sugar and egg yolks in a large bowl until pale and creamy. Slowly pour over hot chocolate cream, whisking well to combine. Strain custard through a fine sieve into a large jug, skimming any air bubbles that form. Divide custard evenly among ramekins. Place roasting trays in oven and pour in enough boiling water to reach halfway up the sides of the ramekins. Bake for 45 minutes until just set. Cool and then refrigerate for 4 hours or overnight to set.

STEP 3

For spiced prunes, place brandy, tea, citrus zest, star anise and cinnamon in a medium saucepan and bring to the simmer. Remove from the heat, add the prunes and set aside overnight to infuse.

STEP 4

To serve, sprinkle set custards evenly with caster sugar, about 2 tsp per custard. Using a kitchen blowtorch, caramelize tops until evenly golden. Serve crème brûlées with spiced prunes and roasted almonds.

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