

Chef from the Hood Recipes



Chef:

Patricia and Alice FerryHolladay

Restaurant:

Alice's restaurant

Recipe:

Chocolate Malt Crème Brulee!

Ingredients:

- 18 egg yolks
- 1/2 gallon cream
- 1 1/2 cups sugar*
- 9 Tbsp malt
- 1 Tbsp fudge sauce
- *additional sugar for the crunchy tops

.
. Crème brulee uses simple ingredients and the science of
. heat to spectacular effect. It's a study of opposites,
. crunchy on top, creamy below, rich, yet light. At Alice's,
. chocolate malt and a drizzle of fudge sauce give this
. French classic a nostalgic American twist. (Like this
. dream I had where Gerard Depardieu sailed over to my
. Le Car on roller skates to serve me a chocolate malted.)
. Alice will share her homemade fudge sauce recipe with
. you, if you telephone. Otherwise she suggests that you
. try the excellent readymade sauces at Fiesta or Pacific.
. Recipe serves 12; invite friends!

.
. Preheat oven to 275°. Steep cream, vanilla and malt
. flavor until warm. In a separate bowl, add yolks to sugar
. and whisk until mixture forms a thick ribbon. Add warm
. cream to yolks, one ladle at a time while stirring
. constantly. Divide with ladle amongst 12 ovenproof bowls
. or ramekins (fill each with 1 cup of mixture). Bake in a
. water bath (place ramekins in a pan and add lukewarm
. water halfway up sides). Bake until custard sets (about
. an hour). Refrigerate overnight. Sprinkle a light coat of
. sugar on tops. Flame tops with a butane torch or broil
. until sugar caramelizes. Drizzle warm fudge sauce on
. tops.
. .
. .