

Coconut Creme Brulee with Ginger Glaze

Recipe By Perri



Cooking and Prep: 
5.5 h

Serves:  4

Contains: 

Preference: Parve

Difficulty: Hard

Occasion: Shabbat, Shavuot,
Rosh Hashanah, Sukkot,
Chanukah

Diet: Vegetarian

Source: KosherScoop.com

Cuisines: French

This is the real deal. Creme brulee is made with real vanilla beans, you can switch it out with vanilla extract but it won't be the same, eggs and crystalized sugar. The coconut milk and ginger takes this custard dessert up to a gourmet notch. The best part is the burnt sugar on the top. Invest in an inexpensive blowtorch to make that crispy, caramalized sugar topping for the classic creme brulee.

Ingredients (5)

Main ingredients

- 1 (14-ounce) can full-fat coconut milk (not lite)
- 1 Bakto Vanilla Bean, split and scraped, or 1 tablespoon [Gefen Vanilla Extract](#)
- 1/3 cup sugar
- 5 large egg yolks

2–4 tablespoons Bakto Ginger Sugar for the glaze

Start Cooking

Prepare the Crème Brûlée

1. Transfer the coconut milk to a pint measuring cup and stir well to mix the liquid and fat.
2. Add the vanilla bean halves or vanilla extract, and microwave until almost boiling, one to two minutes, stirring after one minute and every 30 seconds thereafter. Alternatively, heat in a small saucepan over medium-low heat until almost boiling. Set aside.
3. Place four eight-ounce ramekins in a small baking dish. Preheat the oven to 350 degrees Fahrenheit.
4. Fill a medium saucepan, or double boiler bottom, two-thirds full of water and bring to a simmer over medium heat.
5. Place the sugar and eggs in a bowl or double boiler top, and whisk-over but not touching-the simmering water until the yolks begin to lighten and the mixture is no longer gritty.
6. Remove the pods, if using, from the milk and start adding it drop by drop to the yolk mixture, stirring constantly until heated, about two minutes.
7. Pour the mixture into the ramekins, transfer to the oven, and pour enough hot water into the baking dish to come halfway up the sides of the ramekins. Bake until set but still jiggly, 40 to 50 minutes.
8. Remove the ramekins from the baking dish, allow to cool on the counter for one hour, then chill for at least three hours.
9. Sprinkle the surface of the creams with Bakto Ginger Sugar, and with a kitchen blow-torch caramelize the sugar by moving the flame circularly over the surfaces. Alternatively, preheat the broiler, transfer the sugar-topped creams to a cookie sheet and broil one inch from the heat source until caramelized. Watch carefully to ensure that the sugar doesn't burn. Allow the creams to cool, then chill in the refrigerator for at least 15 minutes before serving.

Note:

Adapted from the *Kosher Revolution* cookbook by Geila Hocherman. This recipe was part of a series done using Bakto Flavors Products.