

goodFOOD

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EXCLUSIVE RECIPE

Dirty chai crème brûlée

SERVES 6 **PREP** 15 mins plus at least 1 hr
infusing **COOK** 1 hr 10 mins **EASY V**

This crème brûlée is inspired by the flavours of a dirty chai latte (a mixture of coffee, spices and chai), but if you don't like coffee, simply leave it out.

Helena Busiakiewicz

800ml double cream

2 chai teabags

½ nutmeg, grated

pinch of ground cloves

1 tsp ground cinnamon

30g ginger, peeled and sliced

pinch of ground turmeric

2 tsp vanilla extract

2 tsp instant coffee granules

2 star anise

5 cardamom pods, bashed

8 egg yolks (freeze the whites to use in another recipe)

4 tbsp light brown soft sugar

5 tbsp demerara sugar

1 Pour the cream into a medium pan, then add the teabags, ginger, turmeric, vanilla and coffee. Bring to a simmer, whisking to dissolve the coffee, then cover, turn off the heat and leave to infuse for 1-2 hrs.

2 Once the spices have infused, gently warm the mixture over a low heat until just steaming. Sieve into a jug, squeezing out all the liquid from the teabags. Whisk the egg yolks and brown sugar together in a large heatproof bowl, then pour in the warm cream mixture, whisking continuously. Heat the oven to 130C/120C fan/gas 1.

3 Put six 150ml ramekins in a roasting tin and divide the mixture between them. Pour water into the roasting tin, so it comes halfway up the sides of the ramekins.

4 Bake in the oven for 1 hr 10 mins until just set with a gentle wobble in the centre. Remove from the oven, carefully lift out of the hot water and cool for 15 mins, then transfer to the fridge and chill until completely cold. *Will keep chilled overnight.*

5 Once cold, sprinkle the demerara sugar over the custard and brûlée using a kitchen blowtorch until the tops are crunchy and deeply golden brown. Or, slide under a hot grill for a few minutes, watching closely to prevent them from burning. Serve immediately.

GOOD TO KNOW gluten free

PER SERVING 863 kcals • fat 78g • saturates 46g • carbs 32g • sugars 32g • fibre 0.4g • protein 6g • salt 0.12g