



## RECIPES

### **Jai's Chocolate Creme Brulee**

2-1/2 cups heavy (whipping) cream  
1/2 cup skim milk  
1/4 cup sugar  
4 egg yolks  
1 whole egg  
1 cup semi-sweet chocolate chunks or chips  
brown sugar  
dash of coffee (optional)  
whipped cream  
non-stick spray

In a medium sauce pan sprayed with a non-stick spray, add cream and sugar and bring to slow boil stirring regularly. Reduce heat and simmer until slightly thickened. Remove from heat and pour into a large bowl. Slowly stir in egg yolks and whole egg to avoid scrambling the eggs. Stir until well blended. Meanwhile, spray a medium saucepan with non-stick spray and add chocolate and place in a larger pot of boiling water, melt chocolate thoroughly. When chocolate is melted add cream/egg mixture and continue cooking in double boiler until thickened (mixture will stick to back of spoon). Pour mixture into small custard dishes. Refrigerate until custard is set (about 1 hour). Cover each dish with about 1/4-inch of brown sugar. Sprinkle with a pinch of coffee and set under a broiler or use a blowtorch to caramelize and harden the brown sugar/coffee mixture. Again, refrigerate for at least 1 hour and then top with whipped cream and serve.