



Pumpkin Crème Brûlée

Chef Tim Hill
CENTER Banquet Kitchen

3 cups cream
1 cup pumpkin butter
1 vanilla bean (processed)
1/4 pound sugar
6 oz egg yolks
2 whole eggs

Combine cream, pumpkin puree and vanilla bean and bring to just a boil. Remove from heat and rest. Whisk sugar, egg whites and whole eggs. Temper both together, strain and pour into ramekins. Bake at 275° in water bath for one hour. Caramelize a small amount of sugar on top of each Crème Brûlée.

Makes 9 ramekins.

Experience More. Meet at the CENTER.

541-463-3500 • www.lanecc.edu/cml

