

Crème Brulee, Strawberry-Rhubarb Jam with Pine Nuts

Serves 4

Crème Brulee (See below)

Strawberry-Rhubarb Jam (See below)

2 oz. Toasted pine nuts

1. Sprinkle surface of chilled custard with granulated sugar. With a propane torch, brown sugar. Be careful not to burn the sugar.
2. Place about 1 tsp. **Strawberry-Rhubarb Jam** in center of brulee. Top with pinch of pine nuts.

Crème Brulee

2 C. heavy cream

2 C. half and half

1 ea. vanilla bean

6 oz. sugar

8 egg yolks

1 tbs. Grand Mariner

1. Slice vanilla bean lengthwise. Scrape seeds with the edge of a knife and place seeds and pods into a heavy bottomed non-reactive pot with heavy cream, and half and half. Bring almost to a boil.
2. Whisk together egg yolks, sugar, and Grand Mariner.
3. Slowly whisk hot cream mixture into eggs. Strain through a fine mesh strainer into mould (or moulds).
4. Place in a water bath and bake covered at 325° until custard is set.
5. Remove and allow to cool. Refrigerate.

Strawberry-Rhubarb Jam

1 C. Rhubarb stems that have been washed and diced small

½ C. Sugar

¼ C. Water

1 C. Cleaned, quartered strawberries

Twist of a peppermill

1. Place rhubarb, sugar, and water in a small pot. Bring to a boil.
2. Bring to a simmer. Cook for five minutes and remove from heat.
3. Stir in strawberries. Season with pepper. Allow to cool.