



Artisan Chef, Food Writer & Teacher

LIMONCELLO & PISTACHIO CRÈME BRULEE

Serves 3

INGREDIENTS

200ml double cream 2 egg yolks
50g caster sugar
2tbsp Limoncello liqueur
1g salt
20g pistachio nuts (*these can be optional as not everyone likes nuts*)
2tsp brown sugar for the topping

METHOD

Bring cream to the boil.

Whisk the egg yolks, caster sugar, Limoncello and salt together. Slowly add the cream to this mixture.

Place the pistachios in the bottom of the glass and fill to the top with mixture.

Cook in a bain-marie at 140°C, gas mark 3 for 40 minutes.

Just prior to serving, generously sprinkle over the brown sugar and use a blowtorch or the grill to burn the top.

Advice

I think these are better when they are left to rest overnight in the fridge but remember to leave burning the top until you are ready to serve.

Use small tumblers/glasses to present this dessert as it will show off the layers. Be careful with the blowtorch not to crack the glass, so let them warm to room temperature before caramelising the sugar.

This recipe is from Franck Pontais. He has developed a fantastic range of dishes, terrines and verrines. Using great ingredients and presented in unique ways.

