

Pumpkin Crème Brûlée

5	<i>egg yolks</i>	Preheat oven to 325°F.
350ml	<i>heavy cream</i>	Whisk eggs, sugar, and salt. Set aside.
70g	<i>sugar</i>	
12g	<i>brown sugar</i>	Combine all remaining ingredients and bring to a simmer.
3g	<i>salt</i>	
4g	<i>cinnamon</i>	Pour through a fine meshed strainer or chinoise.
1½g	<i>nutmgeg</i>	Then temper the eggs by slowly adding a small amount of the hot custard base. Finally, combine all ingredients and divide among 6 ramekins.
1g	<i>ground ginger</i>	
½g	<i>cloves</i>	
3ml	<i>vanilla extract</i>	Bake in a water bath to an internal temperature of 170°F or about 35 minutes. Then chill for at least 4 hours.
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For flan, substitute:		
3	<i>egg yolks</i>	If making crème brûlée, caramelize white sugar on the top. Skip this step when making flan, but consider serving with caramel sauce.
1	<i>egg</i>	
175ml	<i>heavy cream</i>	
175ml	<i>milk</i>	