

PISTACHIO CRÈME BRÛLÉE

(from The Bewitching Kitchen)

2 cups heavy cream (about 460 g)
2 tsp pistachio paste
pinch of salt
5 egg yolks
1/3 cup sugar (65 g)
1 tsp vanilla extract
turbinado sugar for the surface

Heat the cream in a saucepan until bubbles start to form at the edge. Add the pistachio paste, whisk to fully dissolve it. Heat in low heat for a couple of minutes, then remove from the heat and cover the pan. Allow it to steep for 20 minutes.

Transfer the infused cream to a bowl, add the salt, egg yolks, and vanilla. Whisk to combine all ingredients. Add the sugar and mix until fully dissolved. Pass the mixture through a fine sieve into a large measuring glass, preferably with a spout.

Divide the mixture into four ramekins, 6-ounce size.

Pour 1 cup of water inside a crock pot. Place the ramekins inside, and turn it on low. Cook for 2 to 3 hours, checking the temperature after 2 hours with an instant thermometer. It should read 185 F for perfect texture. If you don't have a thermometer, stop cooking when the custard is still a bit jiggly in the very center.

Remove the ramekins to a drying rack. When fully cooled, transfer to the refrigerator, covered with aluminum foil. Before serving, sprinkle turbinado sugar over the surface and burn it with a torch.