

Coconut Crème Brulee

Recipe from Executive Chef Terry Dox



1/2 cup sugar
6 large egg yolks
1 large egg
2 cups whipping cream

1 cup canned unsweetened coconut milk
1/2 cup flaked sweetened coconut
6 teaspoons light brown sugar

Preheat oven to 350°. Place 6 custard cups (3/4 cup size) in large roasting pan. Whisk 1/2 cup sugar, egg yolks, and 1 whole egg in large bowl to blend. In heavy medium saucepan, combine cream, coconut milk, and coconut, and bring to boil. Whisk in yolk mixture and pour into custard cups.

Pour enough hot water into roasting pan to come 1/2 way up sides of cups. Bake until custards are set in center, about 35 minutes. Remove from water, cool, and chill for 2 – 3 hours.

Preheat broiler. Arrange cups on baking sheet and sprinkle 1 teaspoon brown sugar on each. Broil until sugar browns, watching closely. Chill for at least 1 hour before serving.