



## *Foxy Lady Crème Brûlée*

Recipe by our good friend Chef Paul Mach, professor of culinary arts at Penn College of Technology and co-host of “You’re the Chef”, a public television cooking series.

### **Makes 6 dessert portions**

3 c.        **Foxy Lady Blush** wine  
8 each     Egg yolks, from large eggs  
3 each     Large eggs  
1/2 c.      Light brown sugar  
2 1/2 c.    Heavy cream  
1/2 tsp.    Salt  
1 tsp.      Vanilla extract  
as needed Granulated sugar  
as needed Whipped heavy cream  
as needed Fresh fruit

1. Over medium high heat in a saucepot, reduce the wine until it yields ½ c. of liquid. Cool.
2. Combine the first 6 ingredients in a mixing bowl, using a wire whisk or spoon to thoroughly combine the ingredients without over beating and adding air. Add the reduced wine.
3. Divide the custard mixture evenly into oven proof baking dishes. Place the filled dishes in a 13 x 9 pan and add water to the pan until it is 1/2 way up the sides of the baking dishes.
4. Place the custards that are in the water bath into a 325° oven and bake them for about 35 minutes. The custard will be firm on the surface and will not jiggle when the water bath pan is shaken.
5. Remove from the oven and cool thoroughly.
6. At serving time, sprinkle a thin layer of granulated sugar over the top of the custard and put it under a broiler until the sugar melts and caramelizes. Repeat this process again so that a thicker layer of caramelized sugar is formed. When cool, the caramelized sugar should be hard when tapped with a spoon.
7. Serve with a rosette of whipped cream and fresh fruit on top, and don't forget a glass of Hunt Country **Cream Sherry**.