

Vanilla Bean Citrus Crème Brulee

Chef Dan Fox, Madison Club

Makes 6 servings

4 C or 1 Qt Heavy Whipping Cream
6 oz or heaping 2/3 C Sugar, plus extra for brulee
6 large Egg Yolks
1 Vanilla Bean
Zest of 1 Orange
Zest of 1 Grapefruit

Citrus Salad:
2 Oranges Plus Zest
2 Blood Oranges
1 Grape Fruit
½ C Caramel (optional)
or
¼ C Sugar
Splash Grand Marnier or Other
Orange Liquor
2 T Small Mint Leaves

1. Preheat the oven to 325 degrees F.
2. Place the cream, vanilla bean, vanilla bean pulp, and citrus zest into a medium saucepan set over medium-high heat and bring to a simmer. Remove from the heat, cover and allow to sit for 15 minutes. Remove the vanilla bean and reserve for another use.
3. In a medium bowl, whisk together 2/3-cup sugar and the egg yolks until well blended and it just starts to lighten in color.
4. Add the cream a little at a time, stirring continually. Pour the liquid into 6 (7 to 8-ounce) ramekins. Place the ramekins into a large cake pan or roasting pan.
5. Pour enough hot water into the pan to come halfway up the sides of the ramekins. Bake just until the crème brulee is just set, and the center is still a touch wobbly, approximately 40 to 45 minutes.
6. Remove the ramekins from the roasting pan and refrigerate for at least 2 hours before serving.
7. Remove the crème brulee from the refrigerator for at least 30 minutes prior to browning the sugar on top. Sprinkle enough sugar on top of each filled ramekins to just cover (pour off excess sugar.) Using a torch, caramelize the sugar, and form a crispy top.

Citrus Salad

1. Cut the zest off the 2 oranges into thin strips and marinate in the Grand Marnier and caramel or sugar and reserve.
2. Supreme (or cut segments) out of the oranges and grapefruit then marinate with the zest.
3. Let marinate for at least 30 minutes.
4. Fold in the mint leaves when you are ready to serve