

Pear Crème Brûlée

24 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

4 cups Pacific Northwest Canned Pears, diced, in juice,
drained
2 quarts heavy cream
1 cup cornstarch
3 cups granulated sugar, divided
16 egg yolks

Method

Evenly divide the pears between 24 (6-ounce) custard cups or ramekins. Place the cups in shallow hotel pans and set aside. Preheat the oven to 350 degrees F.

In a heavy saucepan, whisk the cream together with the cornstarch and 1 cup of the sugar. Bring the mixture to a boil over medium heat, whisking constantly. When it the mixture comes to a boil, remove the pan from the heat.

In large bowl, lightly beat the egg yolks. Gradually add the hot cream mixture to the egg yolks, whisking constantly. Divide the custard between the cups, pouring it over the pears. Add simmering water to the hotel pans to reach halfway up the sides of the cups, and place the pans in the oven. Bake 30 minutes or until the custard in the center of each cup is set. Remove the pans from the oven and then remove the cups from the water to chill for at least 4 hours.

To serve, sprinkle the remaining sugar evenly over the custards, using about 1-1/2 tablespoons to make a thin layer on each. Using a small propane torch or broiler, heat the layer of sugar on each dish until it melts and turns light amber in color. Serve immediately.

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Nutrition

<i>Calories</i>	454
<i>Calories from Fat</i>	291
<i>Fat</i>	33g
<i>Saturated Fat</i>	19g
<i>Cholesterol</i>	250g
<i>Sodium</i>	38mg
<i>Carbohydrate</i>	39g
<i>Dietary Fiber</i>	1g
<i>Sugar</i>	32g
<i>Protein</i>	4g
<i>Vitamin A</i>	39% DV
<i>Vitamin C</i>	1% DV
<i>Calcium</i>	7% DV
<i>Potassium</i>	3% DV,??
<i>Iron</i>	3% DV