



Spencer's Recipe of the Month: July

Raspberry & Basil crème brulee



This is a beautiful summer flavoured crème brulee which is simple to make and sure to wow your dinner party guests, it can be made with strawberries as well.

Ingredients (makes 6 brulees)

30 raspberries
8 free range egg yolks
600ml double cream
75g caster sugar
12 basil leaves
Icing sugar

Method

Pour the cream and basil into a saucepan and gently bring to the boil, leave on a very low heat for 5 minutes to infuse as much flavour from the basil as possible
In a separate bowl mix together egg yolks and caster sugar
Strain hot cream through fine sieve onto the egg yolks, mixing everything together as you go
Divide raspberries into individual ramekins - about 5 per pot
Pour your cream over the raspberries and fill right to the top
Place ramekins onto a roasting tray and pour in warm water until the water reaches just above halfway up the ramekin
Place into pre heated oven at 150°c (gas mark 2) and bake for 35 minutes
Take the brulees out oven and leave to cool in the tray

To serve, sprinkle the brulees with a layer of icing sugar and caramelize with a mini blow torch or place under a very hot grill. Finish off with a lemon scented shortbread biscuit, lovely!