

# Orange Blossom Brulée with Rhubarb and Ginger Jam

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Enjoy with Levantine Hill Estate Mélange Botrytis

Serves 4

## Chef's Notes

Our twist on the classic brulée pairs perfectly with the complexities of our Mélange Botrytis. This can be prepared days in advance for a dinner party or special occasion. You will need a blowtorch.

## Ingredients

For the orange blossom brulée

- 400ml double cream
- 100ml full-fat milk
- 20-30ml orange blossom water
- 5 large egg yolks
- 50g caster sugar plus extra for torching

For the rhubarb ginger jam:

- 1 bunch of rhubarb
- 1 Tbsp freshly grated ginger
- 1 tsp whole juniper berries
- 100g caster sugar
- 1 Tbsp water

## Method:

1. Heat oven to 170c. Place 4 150-200ml ramekins in a deep baking tray.
2. Slowly bring cream, milk and 20ml of orange blossom water to a simmer in a pan.
3. Put egg yolks and sugar in a large mixing bowl and whisk for one minute until pale in colour and bit fluffy.
4. Whisk the hot cream mixture into the beaten egg yolks, a little at a time.
5. Pass the mixture through a fine sieve into a large jug and allow to settle for 2 minutes. Once a layer of foam has settled at the top, skim it off with a spoon and discard. Taste the mixture to see if you enjoy the amount of orange blossom flavor. Add a little more if you prefer it to be a bit stronger.
6. Fill the baking tray with enough hot tap water to come half way up the sides of the ramekins.
7. Divide the hot cream mixture into the ramekins and bake for 30-40 minutes until the mixture is softly set. They should wobble a bit like jelly in the middle.
8. Carefully lift the ramekins out of the baking tray with oven gloves and set them on a wire rack to cool for a couple of minutes and then allow to completely cool in the fridge. This should be done in advance/overnight.
9. To make the jam, cut the rhubarb into 2cm chunks. Add all ingredients to a pot and bring to a simmer for 10-15 minutes on low. Using a spoon, remove the juniper berries and allow to cool. The mixture should be sticky and thickened.

## To Finish:

Sprinkle 1.5 tsp of sugar over each brulée evenly and right to the sides. Blowtorch to caramelize, holding the flame just above the sugar and keep moving it around until golden. Serve with rhubarb jam, shortbread and a glass of Mélange Botrytis.