

YIELD: 12 servings

INGREDIENTS	MEASUREMENTS
Crème Brulee	
Heavy cream	567 g
SupHerb Farms Fresh Frozen Jalapeno, diced	25 g
Egg yolks	4 each
White sugar	113 g
Brown sugar	57 g
Strawberry Kiwi Salsa	
Fresh strawberries, sliced	227 g
Fresh kiwi, diced	113 g
SupHerb Farms Fresh Frozen Ginger Puree	20 g
SupHerb Farms Fresh Frozen Salsa Blend	48 g
SupHerb Farms Fresh Frozen Spearmint	1 g
Balsamic vinegar	113 g
White sugar	28 g
Cinnamon, ground	1 g
Salt	Pinch

CRÈME BRULEE PREPARATION

1. Add cream and diced SupHerb Farms Fresh Frozen Jalapeno to a large sauce pan. Cook on medium-high and bring to a boil. Gently boil for 30 seconds.
2. Remove the saucepan from the heat. Set aside for 10 minutes.
3. Add the egg yolks to a large mixing bowl and beat until yolks are thick. Set aside.
4. After cream mixture has rested, strain the mixture through a sieve into a large pot. Cook on medium-high and bring to a boil. Gently boil for 20 seconds and remove from heat.
5. Whisk cream mixture into the egg yolks. Pour mixture back into the saucepan. Cook on medium heat. Stir constantly and avoid boiling. Cook until the mixture thickens and appears silky smooth.
6. Remove crème brulee from heat and pour into shallow individual baking dishes. Refrigerate overnight.

STRAWBERRY KIWI SALSA PREPARATION

1. The following day, blend all of the salsa ingredients together in a mixing bowl.
2. Allow to marry at room temperature for at least 2 hours

Note: Salsa can be prepared one day in advance and stored overnight.

TO SERVE

1. Remove crème brulee from the refrigerator two hours prior to caramelizing.
2. Caramelize tops: Blend sugars and sprinkle on top of each crème brulee. To caramelize, use a hand torch or place crème brulee dishes on a baking sheet and broil on high for a few minutes. Rotate, as needed, to caramelize evenly.
3. Immediately top each crème Brulee with salsa and serve.