



Jalapeno Infused Crème Brulee with Strawberry Kiwi Salsa



YIELD: 12 servings

INGREDIENTS	MEASUREMENTS
Crème Brulee	
Heavy cream	2 ½ cups
SupHerb Farms Fresh Frozen Jalapeno, diced	¼ cup
Egg yolks	4 each
White sugar	½ cup
Brown sugar	¼ cup
Strawberry Kiwi Salsa	
Fresh strawberries, sliced	1 cup
Fresh kiwi, diced	½ cup
SupHerb Farms Fresh Frozen Ginger Puree	3 Tbsp
SupHerb Farms Fresh Frozen Salsa Blend	½ cup
SupHerb Farms Fresh Frozen Spearmint	1 tsp
Balsamic vinegar	½ cup
White sugar	3 Tbsp
Cinnamon, ground	1 tsp
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.