



FINCH + FENNEL

## Mulled Crème Brûlée

### INGREDIENTS:

- 1 Tbsp F+F Mulling Spice Blend
- 2 c Heavy Cream
- ½ tsp Salt
- 6 Egg Yolks
- ½ c Granulated Sugar, plus more for topping



### DIRECTIONS:

1. In a spice grinder, grind 1 tablespoon of the F+F Mulling Spice Blend until super fine, like flour.
2. In a saucepan, whisk together the ground spices with the heavy cream & bring to a boil. As soon as it reaches a boil turn it off & let it cool.
3. Separate the egg yolks. Whisk in yolks, one at a time, to the cooled heavy cream mixture, making sure to fully combine after each egg.
4. Whisk sugar into heavy cream mixture.
5. Place cream mixture into bowls that have at least a ¼ of an inch lip for the sugar topping, then let them sit refrigerated for 4 hours, or overnight.
6. Sprinkle additional white sugar on set brûlée & use a torch to melt & caramelize the sugar.
7. Serve immediately.

*Enjoy!*

