



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Maple Pumpkin Pots de Crème (adapted from Gourmet via epicurious)

Serves 6

7 large egg yolks
½ teaspoon cinnamon
¼ teaspoon freshly grated nutmeg
⅛ teaspoon salt
1 cup heavy cream
¾ cup whole milk
¾ cup pure maple syrup
½ cup canned solid-pack pumpkin

1. Adjust a rack to the middle position and heat the oven to 300 degrees. Line a 9 by 13 inch Pyrex pan with a dish towel. Arrange six 5-ounce ramekins in the pan. Bring about 2 quarts of water to a boil. In a large bowl, whisk together the yolks, cinnamon, nutmeg, and salt.
2. In a heavy saucepan, whisk together the cream, milk, syrup, and pumpkin; bring just to a simmer over moderate heat. Add the hot pumpkin mixture to the yolks in a slow stream, whisking constantly. Pour the custard through a fine-mesh strainer into a large measuring cup, then divide the custard among the ramekins (you may have some custard left over, depending on the size of cups).
3. Pour the boiling water into the towel-lined pan, coming about halfway up the sides of the ramekins and being careful not to splash water into the custards. Transfer the pan to the oven and bake until the custard just barely jiggles when shaken, a knife inserted in center of a custard comes out clean, and an instant-read thermometer registers 170 to 175 degrees from the center of a ramekin, 35 to 40 minutes. Transfer the custards to a rack to cool completely, then chill, covered, until cold, at least 2 hours. Serve with lightly sweetened whipped cream. (To brûlée the pots de crème, pat the custard dry, then top each ramekin with a light coating of demerara, turbinado, or a mixture of brown and granulated sugar. Use a kitchen torch to melt and brown the sugar.)