

MAPLE MUSHROOM PUMPKIN CREME BRULEE – Candice Heydon

8 egg yolks

2 cups whipping cream

1/2 ounce maple cap mushroom (*Lactarius fragilis*, also known as candy cap mushroom)

1 cup pumpkin puree

1/4 cup granulated sugar

1 teaspoon vanilla

1/2 teaspoon grated nutmeg

1/4 teaspoon cinnamon

TOPPING:

1/2 cup granulated sugar

1. Soak mushrooms in cream overnight in the refrigerator. Strain.
2. In a large bowl, whisk together the egg yolks, cream, pumpkin puree, sugar, vanilla, nutmeg and cinnamon until smooth. Divide among eight 6-ounce ramekins or custard cups.
3. Place in a shallow metal pan. Pour in boiling water to come halfway up side of ramekin. Bake in 350-degree oven until edges are set and center still jiggles, about 35 minutes. Remove from water and refrigerate until cold, at least two hours.

TOPPING: Sprinkle with sugar. Broil six inches from heat, or burn with pastry torch until melted and caramelized, about two minutes. Serves 8.