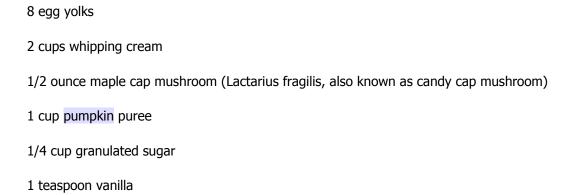
## MAPLE MUSHROOM PUMPKIN CREME BRULEE - Candice Heydon



- 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.