

## **Bittersweet Chocolate Crème Brûlée**

### **INGREDIENTS:**

1/4 C (packed) light brown sugar    1 1/2 C heavy cream  
1 1/2 C + 2 TBS milk                    3 1/2 oz bittersweet chocolate (chopped)  
5 large egg yolks                        1/3 C + 1 tsp granulated sugar  
2 ripe medium bananas

### **DIRECTIONS:**

Sift brown sugar onto plate in even layer - let stand at room temperature at least 6 hours. Sift again to break up any lumps.

Preheat oven to 300° F. Over moderate heat in medium saucepan bring cream & milk to boil. Remove from heat - stir in chocolate & let stand till melted (about 5 minutes).

In medium bowl, whisk yolks with granulated sugar till blended – whisk in chocolate mixture – strain custard into large measuring cup & pour into 6 4oz ramekins.

Set ramekins in baking dish & add enough hot water to dish to reach halfway up ramekins' sides. Bake about 45 minutes or till custards are set – remove from water bath & let cool. Cover & refrigerate at least 6 hours or overnight.

Preheat broiler – slice bananas 1/8" thick & arrange 5 or 6 overlapping slices in a circle atop each custard. Sprinkle dried brown sugar evenly over bananas & custard – broil as close to heat as possible about 20 seconds or till sugar melts.

**[Crème brûlée crusts need to be caramelized quickly - since most home broilers aren't as hot as commercial ones, chef Hubert Keller of Fleur de Lys in San Francisco suggests setting ramekins in baking dish half filled with ice water. This will allow custards to stay cool while tops are becoming crisp]**

Serves: 6