

Huckleberry Crème Brûlée

<http://userealbutter.com/2018/07/10/huckleberry-creme-brulee-recipe/>
modified from [this recipe](#)

2 cups heavy cream
1/2 vanilla bean or 1 tsp vanilla extract
1 cup fresh or frozen huckleberries (or other berries)
8 egg yolks
1/3 cup granulated sugar
1/4 cup granulated sugar for finishing

Preheat oven to 300°F. Warm the cream in a small saucepan over medium heat until the edges begin to bubble. Remove from heat. Split the vanilla bean lengthwise and scrape the seeds from the pod. Place the seeds and the pod in the cream and cover. Steep for 30 minutes, then remove the vanilla pod (discard). Divvy the huckleberries among 6-8 ramekins. Whisk the egg yolks and 1/3 cup sugar together in large bowl until mixture is thick and pale yellow. Whisk a quarter cup of the warm cream into the egg mixture. Repeat. Whisk in the remaining cream and the vanilla extract (if using). Strain the custard base into a large bowl. Divide mixture among the ramekins and set in a hot water bath (I use a tall roasting pan and pour boiling water into the pan halfway up the height of the ramekins). Bake until set around the edges, but still loose in the center, about 40 to 50 minutes (I needed 60 minutes). Remove from oven and leave in water bath until cooled. Remove cups from water bath and chill covered for at least 2 hours or up to 2 days. When ready to serve, sprinkle 2 teaspoons of sugar over each custard. Torch or broil the sugar until caramelized and serve. Serves 6-8.