

# CHBC Demo Recipes

## Brandied Pear Crème Brûlée

(serves 4)

### A (brandied pear)

- 1 firm D'anjou pear (peeled and quartered)
- ½ cup brandy
- ½ cup white sugar
- 2 cup water
- 4 cloves

Combine brandy, sugar, cloves and water in a small pot and bring to a boil. Add pear and simmer for about 20 minutes (until fork tender). Cool pears in syrup overnight. Reserve poaching liquid for next time.

### B (custard)

- 3 cup whipping cream
- 1 vanilla bean
- 6 egg yolks
- 3 tblsp white sugar

Cut vanilla bean in half lengthwise. Scrape vanilla into small pot (add pod as well). Stir in cream and bring to a simmer. Remove from heat and let steep for 5 minutes. Meanwhile stir egg yolks and sugar together. Strain cream and gradually stir into egg/sugar (tempering). Cook on low heat, stirring constantly, until mixture thickens enough to coat the back of a spoon (about 10 minutes). Strain.

### C (crust)

- ¼ cup walnuts (crushed)
- ¼ cup white sugar

- A. Divide hot custard between 4 shallow serving dishes. Add quarter of the pear to the center of each dish.
- B. Chill for 4 hours or overnight.
- C. Sprinkle walnuts then sugar over custard. Burn with a torch. Serve.



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