

# LINDEY'S BUTTERSCOTCH CRÈME BRÛLÉE



**CRÈME BRÛLÉE**, which has three different French diacritical marks (none of which we could figure out how to type on our menus—heck, we even called this dessert “cream carmel” a couple of times!), simply means “don’t worry about what it means, because you know it’s just whipping cream and egg yolks.” Okay, the literal translation is “burnt cream,” and there’s hardly anything that makes a better finale to a great meal than a luscious custard with a crisp caramelized crust. If we had a dessert motto at Lindey’s it would be, “What good is indulgence if it’s not overindulgence?”

**makes eight 1/2-cup ramekins**

- 🍷 **2 cups plus 1 tablespoon heavy cream**
- 🍷 **3/4 cup whole milk**
- 🍷 **6 tablespoons sugar**
- 🍷 **pinch of salt**
- 🍷 **7 ounces butterscotch chips**
- 🍷 **6 egg yolks**
- 🍷 **2 bananas, sliced into very thin coins**
- 🍷 **1 cup additional sugar, preferably a mixture of granulated sugar and turbinado sugar (also called raw sugar), for creating the burnt sugar “crust”**

Preheat the oven to 300°F. Position a rack in the middle of the oven, but low enough to accommodate a roasting pan or other shallow, oven-safe dish.

Place the cream, milk, sugar, and salt in a small saucepan over medium heat, and bring it just to a simmer. Place the butterscotch chips in a medium mixing bowl. When the liquids have reached a simmer, pour over the butterscotch chips. Stir until you’ve created a smooth mixture (this can take a few minutes).

When the butterscotch mixture is still warm to the touch, add the yolks, one at a

time, while stirring continuously. (If the butterscotch mixture is too hot it will curdle the yolks; too cold, the final mixture won’t be homogenous.) Strain the mixture through a fine sieve.

Place the empty ramekins in a deep pan, such as a roaster, and fill it with hot water so that it reaches halfway up the sides of the ramekins. Fill the ramekins with the butterscotch mixture. Cover the top of the entire pan with a sheet of thick plastic wrap (thick wrap won’t melt) and bake for 30 to 40 minutes or until the cream has set at the sides of each ramekin but still jiggles in the center. (*Be confident!* If you overbake them, the custards will lose their delicate texture. You can do it! Besides, the butterscotch, as it cools, will help the custard set up.)

Remove the ramekins from the water bath, let them come to room temperature, and chill for 2 hours or overnight. (Individually sealed with plastic wrap, the custards can be refrigerated for up to 3 days.)

When ready to serve, preheat the broiler to low to caramelize the sugars. Cover the surface of each ramekin with the thin banana slices, sprinkle the sugars to create a solid but light coating. Set the ramekins on a baking sheet. Heat the surfaces of the custards with the broiler just until the sugar begins to brown. Immediately remove the baking sheet from the oven, and serve. (Alternatively, you can finally use that acetylene torch you purchased from the gourmet emporium.)

This entire dish can be made ahead of time. The sugar crust will retain its crispness for a few hours in the refrigerator, and then you can re-caramelize the surface by placing the ramekins for a few seconds under a broiler set on high.