



Just Desserts



An Orchard Twist On A Traditional Favorite

(NAPSA)—Crème Brûlée, a traditional treat, becomes a delightful dessert when combined with canned California Cling Peaches. Harvested at the peak of ripeness and canned within 24 hours, California Cling Peaches capture the freshness of flavor and add summertime goodness to year-round recipes.

With a hint of sunshine in look and flavor, California Cling Peach Crème Brûlée adds taste and color to any meal, whether it's dessert following a simple dinner or the finale to a family feast. For more quick and easy recipes, visit www.calclingpeach.com.

California Cling Peach Crème Brûlée

*Courtesy of the California Cling Peach Board and Gary Jenanyan
Makes 8 individual cups*

Peach Base:

- 1 can (15 oz.) California Cling Peach slices, drained and puréed (about 1 cup)
- 1 Tbsp. sugar
- 1 tsp. lemon juice
- 1 whole egg

Crème Brûlée Custard:

- 9 large egg yolks
- 5 Tbsp. sugar
- 2 cups heavy cream
- 2 tsp. pure vanilla extract
- 4½ Tbsp. clear sparkling sugar (available at any major grocery store)

Necessary Equipment:

- 8 5-oz. custard cup molds (disposable aluminum or pyrex)
- Roasting pan (at least 2" deep and large enough to hold all of the molds)
- Butane blowtorch

Preheat oven to 300°F.

In a 1-qt. mixing bowl, whisk together puréed peaches, sugar, lemon juice and egg. Set aside.

In a 2-qt. mixing bowl, whisk egg yolks until completely smooth. Pouring sugar



Made with canned California Cling Peaches, this crème brûlée can be enjoyed at any time of year.

in a steady stream, whisk sugar into egg yolks until yolks are pale yellow. Whisk in cream and vanilla. This should yield about 3 cups of custard. Set aside.

Spoon 3 Tbsp. of peach mixture into bottom of each custard cup mold. Next, gently pour 3 oz. of custard mixture over back of a spoon onto top of peach mixture, upsetting peach mixture as little as possible. This will fill each custard cup mold about ¾ full.

Place custard cup molds in roasting pan and fill pan with hot water halfway up sides of custard cup molds. Place uncovered roasting pan in oven and bake at 300°F for one hour or until custard is just set. Do not overcook.

Remove roasting pan from oven. Remove custard cup molds from roasting pan and refrigerate until chilled.

To serve, remove custards from refrigerator. Evenly sprinkle 1½ tsp. of clear sparkling sugar on top of each custard.

Light blowtorch. One custard at a time, carefully and slowly wave flame about four inches above sugar until sugar begins to blister and bubble. Continue until all of the sugar is melted and begins to caramelize. Allow sugar to cool, about 5 minutes, and serve each crème brûlée with a spoon.