



## **MANGO CRÈME BRÛLÉE**

*Recipe from Martin Duncan, Freestyle Tout at Emporium and Rosalie, Brisbane*

### Ingredients:

4 eggs  
1200 ml cream  
1 teaspoon vanilla extract  
¼ cup caster sugar  
1 mango, finely diced

Plus extra caster sugar to caramelize the brûlees

### Method:

Divide mango evenly between the ramekins; gently whisk together all other ingredients; strain the mixture into a jug; and pour into the ramekins. Bake in a bain marie\* at 120 C for 1 to 1 1/2 hours

When ramekins have cooled, sprinkle caster sugar over the top. Using a gas blow torch carefully melt the sugar, which will caramelize to a golden colour. Be careful not to burn the sugar.

Serve with diced mango and ¼ hulled strawberries; diced mango and fresh pineapple; or a berry compote; plus icecream, jug of cream and biscotti

\* Bain marie is a dish which is filled ½ way up with water

Serves 12