

Elderflower Crème Brûlée with Gooseberry Compote

Ingredients (serves 6)

Brûlée:

400 ml double cream
120 ml elderflower cordial
35g caster sugar (plus a little extra to brûlée)
6 Ben Lays egg yolks

Gooseberry Compote:

400g gooseberries
6 tbsp caster sugar
2 tbsp elderflower cordial

Method

Brûlée:

Preheat the oven to 150C. Place the sugar, cream and cordial in a pan. Heat gently until the sugar dissolves. Briefly beat the egg yolks in a bowl, then pour in the cream mixture whilst still beating. Pass through a sieve into a jug. Pour the mixture into ramekins (approx. 70ml in size) and place in a deep roasting tin. Fill the roasting tin with boiling water until halfway up the ramekins. Place on the bottom shelf of the oven and cook for 30-40 mins until just set. Remove from the oven and let the ramekins stand in the water for 10 minutes. Remove from the roasting tin/water and leave to cool. To serve, sprinkle a little caster sugar over the entire surface of the brûlée and then heat with a blowtorch (or place under a hot grill) until the sugar bubbles and forms a caramel.

Gooseberry Compote:

Put the gooseberries, sugar and elderflower cordial in a pan and heat gently until the sugar dissolves. Bring to a simmer, cover and then cook for 3 minutes, just until gooseberries start to soften. Remove from the heat and allow to cool.

To Serve:

We garnish our elderflower brûlée with gooseberry compote and mini doughnuts or vanilla shortbread. Yum!



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