



Goats Milk Crème Brûlée

Recipe By Haikal Johari,
Executive Chef of Alma by Juan Amador

SERVES 2-4 **PREP TIME** 30MINS **COOK TIME** 1HR 30MINS

INGREDIENTS	METHOD
<p><u>For the Crème Brûlée:</u></p> <p>250g heavy cream</p> <p>120g local Hay Dairies Goat's milk</p> <p>1 fresh vanilla bean</p> <p>A pinch of salt</p> <p>200g egg yolks</p> <p>45g caster sugar</p> <p><u>For the Lemongrass Granita:</u></p> <p>250g water</p> <p>180g caster sugar</p> <p>4 stalks lemongrass</p> <p>20g fresh lemon juice</p> <p><u>For the Gula Melaka Syrup:</u></p> <p>100g gula melaka</p> <p>200g water</p> <p>3 coffee beans</p> <p>A pinch of salt</p> <p>1 bunch pandan leaves</p> <p>1 bird's eye red chilli, chopped</p> <p><u>For the Fresh Cherry Compote:</u></p> <p>250g fresh orange juice</p> <p>100g caster sugar</p> <p>300g fresh cherries, pitted</p> <p><u>For the Caramelised Sugar:</u></p> <p>25g caster sugar</p> <p>25g brown sugar</p>	<p><u>For the Crème Brûlée</u></p> <p>1. Prepare the crème brûlée. Combine heavy cream, goat's milk, vanilla bean seeds and salt in a pot and bring to the boil. Remove from heat and let the mixture infuse for about 20 minutes.</p> <p>2. Combine egg yolks and sugar in a mixing bowl and beat till creamy. Temper the egg yolk mixture by slowly whisking in some of the warm heavy cream-milk mixture. Be sure to whisk it gently to avoid causing too many air bubbles.</p> <p>3. Pour the mixture into desired mould or ramekins.</p> <p>4. Place mould or ramekins on a baking tray then pour hot water into the tray till the water covers about half of the mould or ramekins.</p> <p>5. Bake crème brûlée in a preheated oven at 160°C for 20 to 25 minutes.</p> <p>6. Remove baked crème brûlée from the oven and chill in the refrigerator.</p> <p><u>For the Lemongrass Granita</u></p> <p>1. Combine all the ingredients in a pot and bring to the boil. Remove from heat and let it infuse at room temperature for about 1 hour.</p> <p>2. Transfer mixture into a metal or plastic container and place in the freezer till frozen.</p> <p><u>For the Gula Melaka Syrup</u></p> <p>1. Combine all the ingredients in a pot and bring to the boil. Let it cook till you achieve a syrup-like consistency. Set aside.</p> <p><u>For the Fresh Cherry Compote</u></p> <p>1. Bring orange juice and sugar to the boil. Reduce it to a syrup-like consistency. Set aside and allow it to cool down slightly till warm before adding in the pitted cherries.</p> <p><u>To Assemble</u></p> <p>1. To assemble, remove crème brûlée from the mould or ramekin and place on a plate. Sprinkle caster and brown sugar on top of crème brûlée and caramelize with a blow torch till the top is golden brown.</p> <p>2. Using a fork, scrape lemongrass granita and place desired amount next to the crème brûlée.</p> <p>3. Scoop some of the fresh cherry compote and serve beside the crème brûlée and finish off with some gula melaka syrup. Serve immediately.</p>

RECIPE SHARED BY

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