

BUTTERNUT SQUASH CRÈME BRÛLÉE

RECIPE BY JORDAN ANDINO

PREP TIME: 30 MIN **COOK TIME:** 1½ HOURS
SET TIME: 3 HOURS **SERVINGS:** 4

This fancy French classic feels extra special with its individual presentation and the addition of subtly sweet butternut squash. Imagine your guests cracking into a perfectly torched sugar crust, revealing a delicate cream custard—an iconic finale to any meal.



INGREDIENTS

FOR THE PUREE:

1½ cups butternut squash

FOR THE FILLING:

½ cup butternut squash puree, from previous step
2 cups heavy cream
1 tsp vanilla extract
½ cup sugar for filling, 1 tbsp for topping
5 egg yolks
1 pinch of salt

DIRECTIONS

FOR THE BUTTERNUT SQUASH PUREE:

1. Bring a small pot of water to a rolling boil.
2. Peel and dice butternut squash into 1" cubes.
3. Place in boiling water and cook until soft, approximately 5 minutes.
4. Using a slotted spoon, remove squash from boiling water and place in a food processor.

FOR THE FILLING:

1. Preheat oven to 350°F.
2. Make a water bath by placing ½" of water in a baking tray.
3. Place 4 ramekins in the water bath, which ensures they cook evenly and prevents them from overcooking.
4. Add cream, sugar, salt, and vanilla extract to food processor with the butternut squash.
5. Puree all ingredients together and pour into a medium saucepan.
6. Heat over low heat, stirring all ingredients together with a wooden spoon.
7. Let cool slightly.
8. Pour egg yolks into a stand mixer with the whisk attachment.
9. Set the stand mixer to a slow speed, then add the cream mixture to the egg yolks while the machine is in motion.
10. Once ingredients are mixed, pour into the ramekins.
11. Bake for 20–30 minutes, until the custard is set.
12. Remove from oven and place in the fridge for a minimum of 3 hours, but ideally overnight.
13. Sprinkle sugar over each custard and torch until golden brown. This step can be done immediately after removing from the fridge, no wait time needed.

JORDAN'S MUST-HAVES:



CUISINART
"Custom 14"
Food Processor



KITCHENAID
Artisan 5-Quart Tilt
Head Stand Mixer



BREVILLE
The Smart
Oven Air