

# Butterscotch Pots de Creme

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COOK with JOHN

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## Servings: 6

2 Cups Heavy Cream  
6 Tablespoons Brown Sugar  
1/4 Teaspoon Sea Salt, finely ground  
6 Tablespoons Water  
2 Tablespoons Turbinado Sugar  
4 Each Large Egg Yolks  
1/2 Teaspoon Pure Vanilla Extract

## Preparation Time: 25 minutes

Bring cream, brown sugar and salt to simmer in a small heavy saucepan over moderate heat until sugar dissolves.

Bring water and turbinado sugar to a boil in a 2 quart heavy saucepan over moderate heat, stirring until sugar dissolves. Continue to cook, stirring occasionally, until golden brown and bubbly, about 5 minutes. Remove from heat and carefully add cream mixture. Whisk until combined.

Whisk together egg yolks and vanilla extract in large bowl, then add the hot cream mixture in a slow steady stream, whisking constantly. Pour custard through a fine mesh sieve.

Pour custard into 6-ounce ramekins and arrange in hotel pan fitted with wire rack, fill the hotel pan with water until the ramekins are covered half-way up the sides. Bake in the hot water bath uncovered for approximately 40 minutes, you want the sides to be "set-up" but the center still slightly jiggly.

Remove to cooling rack and allow to cool completely before serving.

To serve, place small dollop of fresh whipped cream in center of ramekin along with some homemade butterscotch sauce, enjoy.

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Per Serving (excluding unknown items): 363 Calories; 33g Fat (79.7% calories from fat); 3g Protein; 15g Carbohydrate; 0g Dietary Fiber; 251mg Cholesterol; 117mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 6 1/2 Fat; 1 Other Carbohydrates.

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