

Chili Pepper Chocolate Creme Brulee

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1 1/4 cup milk (I used whole milk)
1 cup heavy whipping cream (unwhipped)
3 tablespoons cocoa powder
3 1/2 tablespoons cornstarch
2 1/2 tablespoons granulated sugar
1/2 teaspoon vanilla extract
3 egg yolks - whisked (click [HERE](#) to see how to separate eggs)
1/4 to 3/4 teaspoon red chili pepper powder (I used an Indian Red Chili pepper)
a couple dashes of salt
1/4 cup finely shaved chocolate
1/4 cup light brown sugar (for the topping)

In a medium size saucepan mix the cornstarch, cocoa, chili pepper, salt and sugar and stir until combined. Slowly add the milk & cream - gently whisking all the time until no clumps remain. Place on medium low heat and constantly stir until it starts to thicken - just before a full boil. Slowly "temper" the egg yolks by adding a cup of the hot mixture into a bowl with the egg yolks (you must whisk all the time to prevent the eggs from clumping and becoming stringy) - now add the "tempered" eggs into the remaining hot mixture. Return to the heat and continue stirring constantly and boil for 1 minute. Remove from the heat and stir in the vanilla until completely dissolved & combined.

Pour about 1/4 cup equal amounts into 4 ramekin dishes & sprinkle the shaved chocolate on top (equal amounts in all 4 ramekins) (see picture above). Now add another 1/4 cup of the crème portion (that you cooked on the stove) on top of the shaved chocolate. Allow to sit UNCOVERED at room temperature for 1 hour (it must be uncovered because you want that "skin" to form on the top).

Preheat your oven broiler. Sprinkle the brown sugar evenly over all 4 filled Ramekins. Finally, place the sugar topped ramekins into the preheated broiler leaving the door slightly open. Burning the Brulee can happen in a matter of seconds - so check them after 1 minute and keep checking until the top reaches your desired color & texture (for no longer than 2 minutes).

Allow to cool at room temperature, serve & ENJOY!!

Note - if you cool the Crème Brulee in the fridge the candy topping will soften and become a little more like caramel - that is why I let it cool at room temperature.