



## Jalapeno Infused Crème Brulée with Strawberry Kiwi Salsa

**Yield:** 6 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS 1/6 Recipe
Crème Brulée:		Calories 560
Heavy Cream	3 cups	Fat 46g
SupHerb Farms Fresh Frozen Jalapeno, diced	¼ cup	Cholesterol 335mg
Egg Yolks	6	Sodium 110mg
Granulated Sugar	¼ cup	Carbohydrate 33g
Brown Sugar	¼ cup	Fiber 2g
Strawberry Kiwi Salsa:		Sugars 26g
Fresh Strawberries, sliced	1 cup	Protein 6g
Fresh Kiwi, diced	½ cup	<b>DIETARY STATEMENTS</b>
SupHerb Farms Fusions® Salsa Blend	½ cup	N/a
Balsamic Vinegar	¼ cup	
Granulated Sugar	3 tbsp	
SupHerb Farms Fresh Frozen Ginger ¼"	1 tsp	
SupHerb Farms Fresh Frozen Spearmint	1 tsp	
Cinnamon	1 tsp	
Salt	1 pinch	

### PREPARATION

1. Crème Brulée: Preheat oven to 325°F. In large saucepan, combine cream and SupHerb Farms Fresh Frozen Jalapeno; bring to boil over medium-high heat. Boil gently for 30 seconds.
2. Remove saucepan from heat; let stand for 10 minutes. Meanwhile, in large mixing bowl, beat egg yolks and granulated sugar until thickened.
3. Strain cream mixture into large measuring cup; whisk into egg yolk mixture in slow, steady stream. Pour into individual ramekins and place in baking dish. Pour enough water into baking dish to come halfway up side of ramekins; cover with foil. Bake for 30 to 45 minutes or until custard is firm. Remove ramekins from water bath; refrigerate overnight.

4. Strawberry Kiwi Salsa: In mixing bowl, combine all ingredients. Let stand at room temperature for 2 hours or cover and refrigerate overnight.
5. Remove crème brûlée from the refrigerator two hours before serving. Sprinkle brown sugar on top of each crème brûlée.
6. To caramelize, use hand torch, or place ramekins on baking sheet and broil for a few minutes, rotating as needed, until evenly caramelized. Top each serving with salsa; serve immediately.