

# PUMPKIN CRÉME BRULÉE

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## *My Sweet Recipe*

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<i>1 cup heavy cream</i>	<i>1/4 teaspoon ground cinnamon</i>
<i>1/2 cup light brown sugar</i>	<i>1/8 grated nutmeg</i>
<i>4 egg yolks</i>	<i>1 cup pumpkin puree</i>
<i>1/4 teaspoon vanilla bean paste (or vanilla extract)</i>	<i>4 teaspoons granulated sugar</i>

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Preheat the oven to 325 degree F.

In a medium saucepan, combine the cream and brown sugar. Bring to a bare simmer over medium-high heat stirring to dissolve the sugar. Remove from the heat.

In a medium bowl, whisk the egg yolks until frothy. Slowly add 1/2 cup of the hot cream mixture, whisking constantly. Add the egg mixture to the remaining hot cream, and whisk. Add the vanilla, cinnamon, nutmeg, and pumpkin, and whisk until smooth. Divide among the prepared ramekins.

Add enough simmering hot water to come halfway up the sides of the cups. Bake until the custards are just set in the center but not stiff, 30-40 minutes. Remove from the oven and refrigerate until well chilled, at least 3 hours or overnight.

Sprinkle each custard with 1/2 teaspoon of the remaining. Using a kitchen torch, caramelize the sugar. If you don't have a torch, preheat the broiler, and broil until the sugar melts and caramelizes, watching closely to avoid burning and rotating the cups; about 1 or 2 minutes. Serve.

Yield: 4-6 servings

Prep time: 15 minutes

Cook time: 40 minutes

Ease of preparation: easy



# PUMPKIN SAGE ORZOTTO

## *My Savory Recipe*

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<i>2 tablespoons unsalted butter, divided</i>	<i>1 teaspoon fresh sage leaves, chopped</i>
<i>1/2 medium yellow onion, finely chopped</i>	<i>2 1/2 cups low-sodium chicken broth</i>
<i>1 clove garlic, minced</i>	<i>1/4 cup heavy cream</i>
<i>1 cup orzo</i>	<i>1/2 cup Parmesan cheese, grated</i>
<i>1/2 cup pumpkin puree</i>	<i>kosher salt &amp; cracked black pepper,</i>
<i>1/4 teaspoon ground cinnamon</i>	<i>season to taste</i>

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Heat 1 tablespoon butter in a large skillet over medium-high heat. Add onion and garlic; cook, stirring occasionally, for 4 minutes until onion is tender.

Stir in orzo; cook, stirring frequently, for 2 minutes.

Stir in pumpkin & thyme.

Add chicken broth and bring to a simmer. Cook for 7 to 8 minutes until liquid is almost absorbed and orzo is tender.

Turn heat off.

Finish with heavy cream and Parmesan cheese. Season to taste and serve immediately.

Yield: 4 servings

Prep time: 10 minutes

Cook time: 10 minutes

Ease of preparation: easy

