

# Cinnamon Spiced Salted Caramel Pots de Crème

## EQUIPMENT

Mixing Bowls, Large Saucepan, Whisk, Scales, Fine Mesh Sieve,  
6-8 x 80ml - 120ml Ramekins, Wooden Spoon, Clingfilm, Perforated Baking Tray

## INGREDIENTS

60gm Unsalted Butter, 2 Cinnamon Sticks, 150gm Brown Sugar, 400gm Thickened Cream,  
175gm Milk, ½ Teaspoon Fine Sea Salt, Salt Flakes for Garnish

## METHOD

Place butter in the saucepan with salt and cinnamon, place over medium high heat until butter is melted, next add the brown sugar and cook over medium heat until the mixture becomes a sandy texture.

Remove the sugar and butter mix from the heat and add the cream (at this stage the cream will seize the sugar), return the mixture to the heat and whisk until the sugar dissolves.

Once the sugar has re-incorporated remove the mixture from the heat and add the milk and mix well. Slowly pour the sugar mixture into the egg yolks and mix well.

Pass the mixture through a fine mesh sieve and pour into the ramekins. Cover the ramekins with lids or clingfilm and place on a perforated tray into a pre-heated oven steam setting 95°C for 45-55 minutes.

Once cooked remove from the oven and remove lids, place the pots in the fridge to chill for a minimum of 4 hours.

To serve: sprinkle a little good quality flake salt on the surface of each pot and serve alongside strong espresso and some biscotti.

## HINTS & TIPS

This is a great easy and impactful dessert that finishes off a dinner beautifully. The biggest benefit is it can be done well in advance.

Change the flavour by using different spice combinations or even some citrus zest e.g Star Anise and Orange Peel