

Prune and Irish Whiskey Layered Crème Brûlée with Cardamom Spiced Almond Cake



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SERVES: 4-6 | LEVEL OF DIFFICULTY: ●○○

Almond Cake

INGREDIENTS

- 30g plain flour
- 85g almond meal
- 100g butter
- 150g icing sugar
- 3 x egg whites
- salt
- 1 tsp cardamom powder

METHOD

1. Cook butter in sauce pan until golden brown. Set aside to cool.
2. Mix salt, flour, sugar, cardamom and almond meal in a bowl.
3. In a mix master whisk egg whites until fluffy. Add cooled brown butter then fold in dry ingredients and set batter aside for 1 hour in fridge.
4. Pour batter into a baking tray lined with greaseproof paper and bake in oven at 200°C for 20mins.
5. Cool in fridge and portion into fingers and dust with icing sugar.

Brûlées

INGREDIENTS

- 200g **Australian prunes**, softened
- 90mls whisky
- 2 tbsp cornstarch
- pinch of salt
- 600mls cream
- 8 large egg yolks
- 75g sugar
- 2 vanilla beans
- 240ml milk

METHOD

1. Blend prunes and whisky in food processor until smooth and divide between 6 ramekins making a nice flat even layer.
2. In a large bowl mix cornflour and egg yolk together.
3. Warm milk, vanilla and sugar in a medium saucepan. Bring to a simmer. Pour into egg yolk mixture using a whisk to mix together.
4. Add cream into the mixture. Continue to whisk to ensure no lumps are formed.
5. Pour mixture back into saucepan and warm whilst whisking. Bring to a slow boil. Cook mixture for 1 ½ mins until thick and pull off heat.
6. Strain mixture and pour into prune filled moulds and set in fridge uncovered for at least 4 hours.
7. Evenly sprinkle sugar over brûlées and torch with blowtorch or under griddle in oven until sugar is dark brown. Serve immediately with fresh figs, and almond cake on side.



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