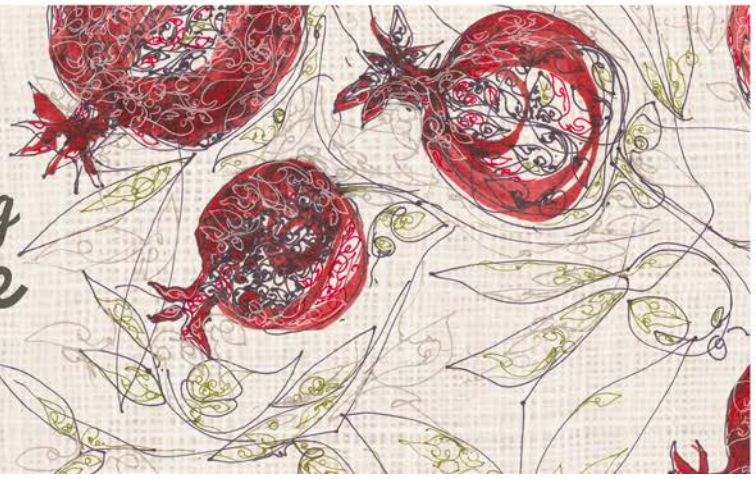




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appetite  
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# Honey, Ginger & Turmeric Crème

Preparation 15 minutes    Cooking 35-50 minutes    Cost \$0.43 each    Season Any  
Ability Easy    Makes 40 @ 80ml    Best Made the day before and set overnight

## Ingredients

- 1760ml whipping cream
- 1040ml milk
- 480g natural honey
- 8g powdered turmeric
- 32 large free range egg yolks
- 160g stem ginger, micro planed



## Method

Preheat the oven to 110C.

Evenly space 40 ramekins over 3 oven trays, leaving space between each.

Place the cream, milk, honey and turmeric into a large deep sided pot and bring to the boil. Remove from the heat, allow to sit for 5 minutes before gradually adding the hot liquid to the egg yolks whisking as you go, pass. Stir in the ginger, then pour 80g into each ramekin.

Gently tap the tray to get rid of any air bubbles, carefully place the trays into the preheated oven and cook for 35-40minutes or until just set (remember the custard will still cook as it cools).

Remove trays from the oven and cool to room temperature, before chilling in the fridge.

OPTIONAL:

Evenly cover the tops of the crèmes with raw sugar, tap off any excess. Blow torch the sugar to give a crème brulee top, serve.

## Nutritional Analysis

Serving Size: 80ml Yield: 40		
	Per Serving	Per 100g
Energy (kJ)	813	1016
Protein (g)	4.6	5.7
Fat (g)	14.5	18.2
- Saturated (g)	7.4	9.3
Carbohydrate (g)	12.3	15.4
- Sugars (g)	12.3	15.3
Fibre (g)	0.04	0.05
Sodium (mg)	32	40



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