

A decadent dessert from Daniel

The Village Emporium welcomes Daniel Holland Robinson, Head Chef at Ellis' Restaurant, Greenwoods Hotel and Spa in Stock. Daniel was the executive chef for the 2012 London Olympics.

RECIPE
CORNER

This first recipe from our new 'Chef-in-Residence' is a simple but delicious twist on the classic Crème Brulee. Perfect served with coffee or a sweet Moscato wine.

Lavender Crème Brulee

Ingredients:

- 1 pint of double cream
- 8 egg yolks
- 1 Madagascar vanilla pod
- 4 sprigs of fresh lavender
- 4 tablespoons of honey
- 150g sugar

Method

1 In a pan boil the double cream with the lavender and the vanilla pod seeds, scraped from the pod – you can add the pod to intensify the flavour, removing before step 2.

2 Mix together the eggs yolks, honey and sugar and add to the COOLED double cream to incorporate the ingredients.

3 Pass the mixture through a fine sieve and divide equally into ramekins.

4 Cook in a Bain Marie, or a deep sided baking tray half filled with water, at 120°C for 40-50 minutes until the mixture has just set.



5 Once cooled, top each ramekin with a fine layer of caster sugar and caramelize with a cook's blowtorch, or put under a pre-heated very hot grill until caramelised. Keep an eye on the ramekins at this stage – sugar can burn very quickly.

6 Cool and top the dessert with a handful of fresh, seasonal berries of your choice... Enjoy!

SPECIAL OFFER: Bookings made at Ellis' Restaurant, quoting Essex Emporium September will receive a 10% discount on their total food order until 30th September 2015.

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