

# delicious.

**THIS SUNDAY**  
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## SIMON'S CREME CARAMEL

**makes / 4** (2 for dinner, 2 for later) **prep / 40 mins**  
**cook / 2 hours** plus at least 2 hours to cool

### CUSTARD

- 90ml sticky white wine (sauternes style, botrytis or dessert wine)
- 30g caster sugar
- 1 whole egg
- 3 small egg yolks
- 175ml pouring cream

### SHERRY CARAMEL

- About 200g white sugar cubes
  - 100ml water
  - 60ml sweet sherry
- TO SERVE**
- 12 slices almond biscotti
  - icing sugar, to dust
  - Berry compote (optional)

### For the custard

- 1** Preheat your oven to 100C. Put the wine and sugar in a saucepan and bring to the boil to dissolve the sugar. Allow to cool a bit.
- 2** Whisk the eggs together, then mix in the cream. Add the egg/cream mix to the wine/sugar mix and stir well. Try not to create too many air bubbles as you don't want air bubbles on top of your custard. Pass the whole mix through a fine strainer into a good pouring jug.
- 3** Pour the mix evenly into four nice glasses and remove any bubbles from the top of the custards by skimming them off with a soup spoon or teaspoon. Place the four glasses in a clean, deep baking tray with a damp, neatly folded, clean tea towel on the bottom. Fill the baking tray with warm-to-hot water from the tap so that it is

just higher than the level of the custards in the glasses.

- 4** Bake for 2 hours, then turn the oven off. Leave to cool inside for at least 2 hours. Remove the glasses from the bain-marie. If refrigerating for later, cover with cling wrap.

### For the caramel

- 5** Put sugar and water in a stainless saucepan and bring to the boil. Have a pastry brush and small bowl or mug of water handy to brush down the sides of the pan to stop crystals forming.
- 6** Boil until all water has evaporated and sugar starts to caramelise. Keep brushing sides down, as required, to avoid crystallisation. When sugar reaches desired caramel colour, pour in the sherry and mix in. Be careful – it will really splutter and give off a lot of steam, so don't burn your hand when mixing.
- 7** Cool for 30 minutes or so. If caramel is too toffeeish, add more sherry to make it into a lightly viscous syrup.
- 8** Gently pour 30ml of sherry caramel on top of the custards. Serve with almond biscotti, dusted with icing sugar.

**NOTE/ Ideally these should be made about 5 hours before needed or in the morning of the day you wish to eat them, so you don't have to refrigerate before eating. But you can make them up to a couple of days beforehand and refrigerate if necessary.**

