



## B-52 Creme Brulee

### Ingredients

- 2 oranges, sliced very thin on a mandolin
- 1 tablespoon Fustini's [Sicilian Lemon Balsamic Vinegar](#)
- 1/3 cup water
- 2/3 cup sugar

### Balsamic Kahlua Sauce

- ¼ cup Kahlua or coffee liquor
- ¼ cup Fustini's [Espresso Balsamic Vinegar](#)

### Bailey's Crème Brûlée

- 6 egg yolks
- ½ cup sugar
- 3 cups heavy cream
- ½ cup Bailey's Irish Crème

# Directions

## Step 1.

Place the orange slices in a large bowl. Bring the Fustini's **Sicilian Lemon Balsamic Vinegar**, water and sugar to a boil in a small sauce pan over medium low heat, swirling occasionally. When the sugar has melted, turn the heat up and boil for 5 minutes, or until just before the soft ball stage. Immediately pour the hot liquid over the orange slices and stir to cover each slice. Refrigerate overnight.

## Step 2. Balsamic Kahula Sauce

Bring the Kahlua and the Fustini's **Espresso Balsamic Vinegar** to a simmer in a small sauce pan over low heat and cook until reduced by half, approximately 8 minutes. Remove from the heat and let come to room temperature.

## Step 3.

Place egg yolks and sugar into a bowl and whisk until ribbons fall from the whisk, 5 to 6 minutes. Bring the heavy cream and Bailey's to a simmer over medium low heat. Temper the egg yolks with a little of the hot cream, and then mix all of the cream and egg yolks together. Strain this mixture into your ceramic container, place into the larger pan, and pour hot water to create a water bath for the custard. Carefully place into the preheated oven and bake until the custard is set or reaches 145° F, about 35 to 40 minutes.; Carefully remove from the oven and water bath and refrigerate overnight.