



## Butternut Squash Creme Brulée

### Ingredients

- 1 cup butternut squash, peeled, seeded, diced
- 1 teaspoon [Fustini's Blood Orange Olive Oil](#)
- 2 cups heavy cream
- 1/4 cup brown sugar
- pinch salt
- 3 egg yolks
- 1 teaspoon sugar

### Brulée

- 6-8 pieces of butternut squash, seeded, cut into 1" slices
- 1 teaspoon [Fustini's Blood Orange Olive Oil](#)
- drizzle [Fustini's Iron Fish Honey vinegar](#)
- sugar for dusting on top

# Directions

## Step 1.

Preheat oven to 400 degrees. Place butternut squash pieces into a bowl and toss with Fustini's Blood Orange Olive Oil. Spread squash onto a sheet pan in a single layer and roast in the hot oven until fork tender - 10 minutes. Remove from oven and run cook squash through a food mill.

## Step 2.

Reduce the temperature of the oven to 325. Place heavy cream, milled squash, brown sugar and salt into medium-size pot and place over low heat. Bring a separate pot of water to simmer. Place egg yolks and sugar into a small bowl and whisk. Once the cream is simmering, slowly temper the egg yolks by whisking in a little at a time. Once both are combined, divide the mixture between four-ounce ramekins.

Place ramekins into an oven-proof container and pour simmering water around and halfway up the outside of the ramekin. Bake in the oven until creme is set - 10 to 12 minutes. Remove from the oven and from the water bath to cool. Chill 2 hours or overnight.

## Step 3. Brulée

Preheat oven top 400 degrees. Toss squash with Olive Oil and lay on a baking sheet in a single layer. Roast in the hot oven until fork tender - 10 minutes. Remove from oven and drizzle with vinegar, then place a piece on each serving plate.

Using two spoons, place a large quenelle of cream into the crux of the squash piece. Sprinkle all with sugar and caramelize with a torch. Serve after cooling.