

GREAT DESSERT-THYME INFUSED CRÈME CARAMEL

Submitted by Pat Herbert

INGREDIENTS:

½ cup white sugar
2 tsp water
10 sprigs of Fresh Thyme
4 cups half and half cream
2 large eggs
4 large egg yolks
1/3 cup sugar



DIRECTIONS

- **Preheat** oven to 325 F and **bake** 45 minutes or until set
- **Place** 8 ramekins in pan large enough to hold them
- In small thick bottomed pot **combine** water and sugar
- **Bring** to boil, stirring, until dark golden. ****BE VERY CAREFUL****
- **Pour** caramel into bottoms of ramekins, **dividing** equally
- **Swirl** to coat sides using oven mitts to hold the ramekins
- In medium pot **combine** thyme and cream
- **Simmer** for 15 minutes until cream is flavored with thyme
- **Remove** from heat and cool
- In medium bowl **whisk** eggs, egg yolks and sugar until combined
- **Whisk** the warm cream into the egg mixture
- **Strain** custard into ramekins evenly
- **Place** back in pan and fill pan with enough warm water to reach halfway up ramekins
- **Cover** with foil and very carefully, without tilting place pan in preheated oven for 45 minutes
- **Cool** completely in fridge, and **run** a knife around edges to release
- **Turn** ramekins **out** onto dessert plate