

## **Pawpaw Crème Brûlée**

2 cups heavy cream  
5 egg yolks  
¼ cup plus 2 tablespoons sugar  
1 cup pawpaw puree  
Pinch of salt  
More sugar to caramelize top

1. Preheat oven to 300°.
2. Lightly grease 6 1-cup ceramic ramekins with softened butter or non-stick spray. Place ramekins in a 1-inch lipped baking pan.
3. Put heavy cream into a pot and bring just to under a simmer. Remove from heat.
4. In a medium size mixing bowl, whisk egg yolks and ¼ cup plus 2 tablespoons of sugar. Whisk in puree and pinch of salt.
5. While whisking, slowly pour warm heavy cream over egg yolk mixture. Once all the cream is mixed in, strain mixture through a medium mesh strainer.
6. Pour or ladle custard equally into the 6 ramekins. Add hot water into the pan to surround the ramekins. Water should come up no more than half way up the sides of the ramekins. Be careful not to get water into the custard.
7. Bake custards in oven for 35-40 minutes or until set. Chill custards for at least 4 hours.
8. Caramelize the top of each custard with sugar using a butane torch, propane torch, or an oven broiler.

## **Fruit Crisp Topping**

5 cups flour  
4 cups sugar  
1 pound butter, chilled and diced into small pieces, divided in half  
Cinnamon, Nutmeg, extra butter, extra sugar

Combine half of the flour, half of the sugar and half of the butter in the food processor. Process the mixture until it resembles coarse meal. Squeeze together “clumps” of this topping and then crumble it over your fruit. Use spices, sugar, etc. on fruit if needed or desired before you crumble topping over. Repeat process for topping with the remainder of flour, butter and sugar. Bake at 350 degrees for 1 hour.

These recipes are courtesy of Mark Crim,  
Executive Chef of Blackwater Cafe  
at Smith Mountain Lake.  
<http://www.theblackwatercafe.com/>