

Waldorf Pudding

Category: Dessert

Ingredients:

Heavy Cream	1 pound 10 fluid ounces
Milk	6 fluid ounces
Sugar	8 ounces
Fresh Egg Yolks	10 pieces
Vanilla Beans	1 piece
Fresh Nutmeg	1 pinch
Sultana Raisins	3 ounces
Granny Smith Apples, fresh	3 pieces
Sugar	as needed
Candied Ginger, chopped very fine	1 ounce
Armagnac	as needed
Fresh Toasted Circle of Brioche	1 piece
Sugar Icing	as needed
Caramelized Walnut Halves	2 pieces
Fresh Lemon Zests	½ piece
Clarified Butter	as needed



Preparation:

Peel, core and slice finely the apples.

In a saute pan with clarified butter (very hot), pour the apples. After a few minutes, add sugar, candied ginger, nutmeg, raisins and lemon zests. Move the pan frequently. When the apples are just cooked, flambe with the armagnac. Remove from the heat and drain the mixed apples to remove the juice.

Arrange the apple mixed inside a creme brulee dish mold and fill to the top with the creme brulee mixture. Put in bain marie and bake at 150°C until set. Do not overbake.

Crème Brulee Mixture:

In a bowl, mix the egg yolk with sugar. Bring to a boil the milk, cream and the vanilla beans (cut in the middle, from top to bottom). Add a little hot milk to the egg yolk mixing continuously before mixing all together.

Inside the pan, cook the mixture slowly with the spoon like a Creme Anglaise, doing an 8-shape inside the pan. Do not overcook. Remove from the heat as soon as ready and pass through a fine sieve.

Chop the halved walnuts in 4 pieces. In a hot pan, roast the walnuts with a little sugar like the praline and display 3 small caramelized pieces in the middle of the dish.

Garnish with a circle of toasted brioche and dust with icing sugar.

