

THE SHORES

DINE ON THE BEACH

Bananas Foster Crème Brûlée

Macadamia Madeleine, Raspberries
serves eight

Crème Brûlée

4 cups heavy cream
12 egg yolks
1/2 tsp. ground cinnamon
3/4 cup brown sugar
1 Tbsp. banana extract
1/4 cup Meyer's dark rum

Pre-heat oven to 250°F. In a stainless steel pot, heat cream to scalding. Remove from heat. In separate bowl whisk together egg yolks, cinnamon, brown sugar, and banana extract. Whisk small amount hot cream into egg yolks to temper. Whisk egg yolk mixture back into remaining hot cream. Stir in dark rum. Strain through fine sieve. Remove bubbles with ladle. Divide mixture between ramekins 5" diameter (1" tall). Bake in water bath 25 or until firm but jiggly. Remove custard cups from pan. Cool to room temperature. Refrigerate.

Macadamia Madeleines

Makes 18 – 3 inch madeleines

6 Tbsp. unsalted butter
3/4 cup macadamias
2/3 cup sugar
1/2 cup all-purpose flour
1/4 tsp. salt
4 large egg whites

Preheat oven to 400°F. In small saucepan, melt butter over medium heat, browning lightly for extra flavor. In food processor, pulse macadamias and sugar together until nuts are ground. Do not over process or they will turn to nut butter. Place macadamia-sugar mixture in medium bowl. Using wooden spoon, stir flour and salt into macadamia-sugar mixture. Whisk in egg whites. Blend well. Slowly add melted butter while stirring batter with whisk. Transfer to glass measuring cup or small pitcher. Generously butter shell portions of madeleine pans. Pour batter directly into each shell, filling 3/4 full. Bake in center of oven 12 to 15 minutes, or until well browned around edges. Let cool in pan 1 to 2 minutes. Turn pans over wire rack to release madeleines to cool completely. Store in airtight container.

Presentation

2 large bananas cut into 1/8 inch slices
8 tsp. light brown sugar
8 mint sprigs
24 fresh raspberries

Before serving pre-heat broiler until very hot. Place 5 slices of banana overlapped on top of custard. Sprinkle an even, thin layer of brown sugar atop of custard and banana. Place under broiler to caramelize until golden brown or caramelize with blow torch. Garnish with mint sprigs, fresh raspberries, and macadamia madeleine.