



Ginger Creme Anglaise

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups heavy cream
- 1 cup milk
- 1/2 vanilla bean, split and scraped
- 2 tablespoons minced ginger
- 6 large egg yolks
- 1/2 cup granulated sugar
- 4 pints mixed berries, picked over, washed and dried
- 1/4 cup (or more) Creme de Cassis
- 1 tablespoon powdered sugar

Instructions

Heat the heavy cream, milk, vanilla bean and minced ginger in a large, heavy-bottomed saucepan over medium heat.

Place the egg yolks and sugar in a heatproof mixing bowl and beat until pale yellow in color and all of the sugar has dissolved. Temper about 1/2 a cup of the cream mixture into the egg mixture and whisk vigorously to incorporate well.

Add the egg mixture to the saucepan with the cream mixture and cook, stirring constantly with a whisk, or wooden spoon. Be sure to stir in the corners of the pot and lower the heat slightly. Stir the mixture for 4 to 5 minutes or until the custard has thickened enough to coat the back of a spoon. Remove from the stove and strain the custard through a fine mesh sieve into a clean bowl.

Place the bowl in another bowl half-filled with ice and water to cool the custard. To chill the custard faster, stir it occasionally with a spoon.

Combine the berries, Creme de Cassis and the powdered sugar in a mixing bowl and gently fold to mix. Let sit for 5 to 10 minutes before serving and divide among 8 small bowls or martini glasses and ladle 1/3 to 1/2 cup of the Anglaise over each cup to serve.

Makes 8 servings, Difficulty: Easy