

Stokes Purple® Crème Brûlée

1½ cups Stokes Purple Sweet Potatoes
¼ cup Sugar
2 cups Heavy Cream
6 Tbsp Sugar, divided
4 large Egg Yolks
1 tsp Vanilla Extract
1½ Tbsp Brown Sugar



1. In pot cover potato with water.
2. Boil for 45 minutes until fork goes all the way through.
3. Peel, mash and add 1½ cups to small mixing bowl.
4. In a small bowl, mix together the Stokes Purple and ¼ cup of sugar.
5. Butter six 8 oz custard cups or ramekins.
6. Spoon ¼ cup of the sweet potato and sugar mixture into the bottom of each cup.
7. Preheat the oven to 325°F.
8. In a medium saucepan, combine the heavy cream and 3 tablespoons sugar.
9. Bring the mixture to a boil over medium heat.
10. Remove the pan from the heat.
11. In a medium bowl, whisk together the egg yolks and another 3 tablespoons sugar.
12. Gradually pour the egg mixture into the saucepan, whisking constantly.
13. Return the saucepan to the stove and cook on low heat for 3 minutes or until the mixture thickens.
14. Add vanilla.
15. Fill the custard cups with enough of the cream mixture so they are about seven-eighths full.
16. Place the filled cups in a baking pan that is large enough to hold them all.
17. Add enough hot water to come within 1 inch of the top of the cups.
18. Bake for 45 minutes, or until the custards are barely set and a toothpick inserted in the center comes out a little wet.
19. Remove the custards from the baking pan and place them in the refrigerator.
20. Refrigerate overnight.
21. Preheat the broiler.
22. Lightly sprinkle the surface of each custard with 1½ tablespoons of brown sugar.
23. Place the custards under the broiler for 30 seconds and let them brown.
24. Keep an eye on the custards, as this happens quickly. (Sugar can also be caramelized with a torch)
25. Remove the custards from the heat, and once the sugar has hardened, serve.