

*Featured Recipe*



**PUMPKIN CRÈME BRÛLÉE**

To pair with

**2012 PINOT NOIR,**

**LOVELY RITA**

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*Serves 8 people*

*Ingredients*

2 CUPS HEAVY CREAM

¼ CUP LIGHT BROWN SUGAR

¼ CUP GRANULATED SUGAR

8 LARGE EGG YOLKS

½ TSP VANILLA EXTRACT

¼ TSP CINNAMON

1/8 TSP NUTMEG

1 CUP PUMPKIN PUREE

TURBINADO SUGAR (SUGAR IN THE RAW)

## Method

Crème Brûlée takes time, but the results are very rewarding, so pour yourself a glass of 2012 Lovely Rita Pinot Noir.

Preheat the oven to 325 degrees.

Place 8 ramekins on a metal baking pan with reasonably tall sides. I like to add a dish towel to the bottom of the pan to prevent my ramekins from sliding around.

Over low heat, combine the cream, brown sugar and granulated sugar in a medium saucepan until it simmers. Stir constantly to prevent any burning. Remove from the heat.

Heat a teapot or saucepan full of water.

Meanwhile, whisk the egg yolks until lemon-colored and frothy. Slowly whisk in  $\frac{3}{4}$  cup of the cream mixture. It's important to add this mixture slowly, while whisking quickly to avoid the egg yolks from scrambling. Whisk the egg and cream mixture into the remaining hot cream mixture. Whisk in the vanilla, cinnamon and nutmeg until smooth. Strain the mixture through a fine mesh strainer into either a large bowl or a large pitcher.

Divide the mixture equally between the 8 ramekins. Add the hot water to the towel-lined pan so that it covers the bottom half of the ramekin. You can either do this step before placing the pan in the oven or once the pan is in the oven.

Bake the custards for 45-55 minutes, or until the custard is set in the very center, but not stiff throughout. Immediately refrigerate the custards upon removing them from the oven. Refrigerate for at least 3 hours or until very well chilled. Finish the remainder of the bottle of 2012 Lovely Rita Pinot Noir.

Before serving open a new bottle of 2012 Lovely Rita, then sprinkle the custards with an even layer of the turbinado sugar. Caramelize the sugar either with a kitchen torch or in your broiler. The caramelized topping should be solid when you tap on it. If it is not, just add another layer and repeat the process. Serve immediately with a glass of Lovely Rita and enjoy!

