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**“My Mountain Roots” creme caramel
and sweet tea soaked plums**

serves four
preheat oven to 300F

plums

4 ripe plums
2 tablespoons raw granulated sugar
1 cup unsweet tea made with Blessed Botanicals “My Mountain Roots” tisane

plums

Cut each plum in half from North Pole to South Pole. Remove pit. Slice each half in four and place in a medium sized bowl. Sprinkle the cut plums with sugar and pour the tea over them. Let sit at room temperature for an hour and then place in refrigerator.

caramel

1 cup raw granulated sugar
½ cup water
½ tablespoon Blessed Botanicals “My Mountain Roots” tisane

caramel

Lightly butter four 6oz ramekins.
In a small saucepan combine water and sugar. Place on medium heat until sugar begins to caramelize. Wipe down the inside of the pot occasionally with a wet pastry brush. The color you’re going for is deep amber, not black. When the deep amber is reached carefully pour equal amounts of the caramel into each ramekin.
Dust the caramel with the tisane so you see nice flecks of the tisane in each one.
Set aside.

custard

½ cup maple syrup
3 large egg yolks
1 large egg
1/2 teaspoon real vanilla extract
1 ½ cups heavy whipping cream
½ cup whole milk

custard

In a medium bowl combine maple syrup, egg yolks, egg, and vanilla extract and whisk to combine. Set aside.
In a medium sized sauce pot combine the cream and the milk. Bring to a boil. Once it boils turn off the heat and slowly whisk the cream/ milk mix into the syrup/ egg mix.
Divide equally between your four ramekins, already lined with caramel.
Place the ramekins in a two-inch deep baking pan and pour warm water into the pan to create a bain marie.
Bake for about 50 minutes or so until the custards pass the jiggle test. The jiggle test is when you gently shake one of the ramekins and they jiggle a second and then stop. If they continue jiggling they are underdone and if they don’t jiggle at all they are overdone.

Remove from oven and then from bain marie and chill in fridge for four hours.

Invert each ramekin by tracing around the custard with a butter knife and then inverting onto a plate. Top each with some of the macerated plum and eat.