



Goat Curd Crème Caramel Recipe

This delicious dessert recipe was created by Duy Dash in collaboration with Woodside Cheese Wrights.

INGREDIENTS

Caramel

- 80g caster sugar
- 60ml water

Crème

- 3 eggs
- 1/2 tspn vanilla extract
- 40g caster sugar
- 125g Woodside Cheese Wrights Goat Curd
- 220ml whole milk

For serving

- Ginger nut biscuits
- Vanilla bean ice cream

Serves 4

Best made around 3 hours before serving!

Our Eat Local SA tips - use Fleurieu Milk Company milk, Maggie Beer Vanilla Bean Ice Cream and Fryar's Kangaroo Island Free Range Eggs.

METHOD

1. Preheat oven to 140 °C. Combine caster sugar and water in a saucepan, heat over medium heat until the sugar dissolves and becomes dark golden caramel
2. Quickly and carefully pour hot mixture evenly into 4 ramekins and swirl to coat the base of the ramekin. Set aside
3. Combine Goat Curd and milk in a saucepan heat on low-med heat until it just begins to boil. At this point the mixture will split or separate
4. Allow to Curd Mixture to cool for two minutes then slowly pour into the egg mixture gently incorporating
5. Pour mixture into blender and blend until smooth and silky approx. 30 sec - 1 min
6. Pour mixture into prepared ramekins, evenly dividing between the ramekins
7. Place ramekins in baking dish with high sides, carefully pour boiling water in baking dish to come up to the half-way point of the outside of the ramekin. Bake in oven at 140c for 35 mins until golden
8. Allow to cool slightly before placing in fridge to set approx. 2 hours
9. To serve, carefully run knife around edge of ramekin to loosen the Crème Caramel, turn onto plate, crumble Ginger Nut biscuit on top just before serving with good quality Vanilla Bean ice cream

WOODSIDE
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