

FOOD & DINING

Opt for homemade dessert this Valentine's Day

Dessert might not be a nightly staple for many couples, but it is an indulgence couples allow themselves on special occasions, including Valentine's Day. While nice restaurants often boast impressive dessert menus, men and women who want to go the extra mile for their significant others this Valentine's Day may want to make a homemade dessert to enjoy after dinner. If expanding your dessert horizons is on your to-do list, then consider combining blueberries and corn in this unique yet delicious recipe for "Sweet Corn Crème Brûlée With Blueberries" courtesy of Marguerite Marceau Henderson's "Small Sweet Treats" (Gibbs Smith).

Sweet Corn Crème Brûlée With Blueberries

Makes 8 servings

Custard

- 2 cups fresh corn kernels, scraped from 2 ears of corn
- 4 tablespoons unsalted butter
- 3/2 cups half-and-half
- 1/8 teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 8 large egg yolks
- 3/4 cup sugar

Topping

- 1 cup fresh blueberries
- 1/4 cup sugar

Place the corn in a saucepan with the butter; cook for 3 to 5 minutes until corn is softened and fragrant; set aside. Heat the half-and-half, nutmeg and vanilla in a saucepan until cream is bubbling slightly. Add the cooked corn to the half-and-half mixture and let steep for 15 to 20 minutes. Place the mixture in a blender or food processor and blend until the corn is slightly pureed but not completely liquified.

Beat the egg yolks and 3/4 cup sugar in a mixer until light yellow and thickened. Slowly add the corn mixture to the egg yolks, beating until completely mixed. Pour into eight 1-cup ramekins, filling each almost full. Place the ramekins in a baking pan. Pour hot water into the baking pan until it is halfway up the sides of the ramekins. Bake on the middle rack of the oven at 300 F for 35 to 40 minutes, until set. Cool in refrigerator for 2 to 24 hours, covered lightly with plastic wrap.

When ready to serve, lightly sprinkle the tops of the custard with the remaining

sugar. Heat a broiler and brown the tops of the custard for 3 to 4 minutes, just until the sugar melts and is golden. Top each with 2 tablespoons of blueberries while the sugar is still warm. Chill again for a few hours, until the sugar hardens.



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- Q** Hometown:
A: Florence
- Q** Significant Other:
A: My cat Roxie
- Q** Kids:
A: None
- Q** Favorite Hobbies:
A: Poker, quilting, friends and family
- Q** How long have you been a Bartender:
A: 7 years



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