
Mocha Creme` Brulee` Tart

The Carlton Restaurant - Pittsburgh, PA

Pittsburgh Chefs Cook Book - 1989

1 quart whipping cream

1/4 cup sugar

1 tablespoon vanilla

2 tablespoons instant coffee, dissolved in three tablespoons of water

9 egg yolks

1 pastry tart shell in a metal liner

dark brown sugar

Preheat the oven to 350 degrees.

In a heavy saucepan, combine the whipping cream, sugar, vanilla and instant coffee. Warm slowly over low heat (180 degrees).

In a bowl, beat the eggs until lemon colored.

Slowly pour the hot cream into the yolks. Mix gently.

Pour the mixture into the tart shell.

Bake for 25 to 30 minutes.

Refrigerate overnight.

Top with brown sugar. Broil to melt the sugar (be careful not to burn). Serve after cooling.

Dessert

Per Serving (excluding unknown items): 4049 Calories; 398g Fat (87.5% calories from fat); 45g Protein; 83g Carbohydrate; 0g Dietary Fiber; 3219mg Cholesterol; 423mg Sodium. Exchanges: 2 1/2 Lean Meat; 3 Non-Fat Milk; 77 Fat; 3 1/2 Other Carbohydrates.