



Maple Pots de Crème

with Walnut Crumble



3,5h



2 Servings

Pot de crème is a silky custard that sets in the oven. The trick to mastering the smooth texture is baking the ramekins in a hot water bath. The steam allows for slow, even cooking. For a cozy twist, we sweeten the custard with brown sugar and maple syrup. After baking, we top them with walnut crumble and whipped sour cream.

What we send

- 3 oz mascarpone ⁷
- 2 (1 oz) maple syrup
- 2 oz dark brown sugar
- 8 oz milk ⁷
- 1 oz walnuts ¹⁵
- 3 oz graham cracker crumbs ¹
- 2 (1 oz) sour cream ⁷
- 2½ oz confectioners' sugar

What you need

- 3 large egg yolks (save whites for own use) ³
- kosher salt
- vanilla extract
- 4 Tbsp unsalted butter ⁷

Tools

- small saucepan
- fine-mesh sieve
- 2 (6 oz) ramekins or a 5-inch baking dish
- deep medium baking dish
- rimmed baking sheet

Cooking tip

Baking the custard in a hot water bath ensures the eggs don't curdle in the hot oven and prevents the top from drying out before it's fully cooked—but be careful not to get any water in the custard!

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1010kcal, Fat 63g, Carbs 94g, Protein 18g



1. Make custard

Preheat oven to 300°F with racks in the center and upper thirds. Bring a small saucepan of water to boil. In a medium bowl, whisk to combine **mascarpone, maple syrup, 2 tablespoons brown sugar, 3 large egg yolks, ½ teaspoon salt, and ½ teaspoon vanilla**. Whisk in **½ cup milk** until very smooth. Pour custard through a fine-mesh sieve into a measuring cup and let stand for 3 minutes.



4. Make graham crumble

While **custard** bakes, melt **4 tablespoons butter** in same saucepan over medium-low heat (or in a microwave-safe bowl in microwave). Coarsely chop **walnuts**. In a medium bowl, combine **graham cracker crumbs, walnuts, remaining brown sugar, melted butter, and ¼ teaspoon salt** until just combined. Spread crumb mixture out evenly on a parchment-lined rimmed baking sheet.



2. Fill baking dish

Use a spoon to skim **foam** from top of **custard**. Divide custard evenly between 2 (6 oz) ramekins (or into a 5-inch baking dish). Gently lift and tap ramekins against surface to pop any air bubbles. Place custard-filled ramekins into a deep medium baking dish; fill medium baking dish with enough boiling water to come halfway up outside of ramekins. Cover medium baking dish with foil.



5. Bake graham crumble

Bake **graham crumble** on upper oven rack, stirring halfway through, until crumbs are a shade darker, toasted, and fragrant, 15-18 minutes (watch closely as ovens vary). Remove from oven and cool at room temperature.



3. Bake custard

Carefully transfer medium baking dish to center oven rack and bake, covered, until **custard** reaches 170-175°F in the center, or is set on top but still slightly jiggly when gently shaken, 30-35 minutes. Remove custard from water bath and let cool at room temperature for 15 minutes. Refrigerate custards, uncovered, until cold, at least 2 hours.



6. Whip sour cream & serve

In a small bowl, combine **chilled sour cream** and **1 tablespoon confectioners' sugar**. Whisk rapidly until sour cream forms medium peaks.

Serve **maple pots de crème** topped with **graham crumble** and **whipped sour cream**. Enjoy!