

Meyer Lemon and Vanilla Creme Brûlée

Servings: 8

INGREDIENTS

- ¾ c mascarpone cheese
- ¼ c sugar
- 2 oz Rykoff Sexton™ Meyer lemon juice
- 8 ea, eggs
- 2 c Chef's Line™ vanilla bean ice cream

PREPARATION

Melt ice cream in a double boiler. Add mascarpone cheese, Meyer lemon juice and eggs. Whip smooth.

Heat, whisking constantly until mixture thickens, about 5 minutes.

Portion equally into 8 brûlée dishes and cool. Sprinkle one half ounce sugar on each, torch until browned.

