

Hollick Wines Dessert Challenge

2008 Champion Recipe

Recipe by Simone Burdon

Blue Cheese Crème Brulee

Ingredients

180ml double cream

2 large egg yolks

1 Bilyarra Limestone Coast Blue Cheese (not sure of the quantity – but the whole block)

Demerara Sugar

Notes

This quantity makes two serves at the size I had at the GDC, but that would probably be too much for a single serve as it's a bit rich. I would probably say this would make 4 small serves or perhaps 3.

Put individual dishes in the freezer for at least 20 minutes prior and half fill the sink or a larger dish with cold water. I find it's better to make the mixture in a larger based saucepan as it doesn't take so long and that seems to reduce the overheating/curdling that can sometimes happen. I'm sure Ian will have this down pat though!

Method

Put cream into a saucepan and bring to the boiling point, but do not boil. Beat the egg yolks in a bowl (just by hand is fine with a whisk) and then slowly pour in the hot cream while still whisking. Rinse and dry the saucepan and tip back in the custard mixture and cook over a low-medium heat until the custard thickens – about 5-10 minutes. If it starts to overheat, just pop in the sink of cold water.

When the custard is thick enough, pull the dishes out of the freezer and pour the hot mixture in. Place them in the fridge until cold and ready to serve (if they're in the fridge for a little while, cover in glad wrap after 30 minutes). When ready to serve, lightly sprinkle in demerara sugar and roll the dish around in your hand to cover all surface area and then tip upside down so that any excess comes off (you can tip the excess off on to one of the other dishes yet to be covered in sugar). Use a blow torch to melt and blister the sugar. I find doing a couple of thin layers works best.

Finish with some freshly crushed walnuts and lightly torch (or not!)

Blue Cheese Biscuits

Ingredients

100 g pecorino cheese or parmesan cheese
1 Bilyarra Limestone Coast Blue Cheese
200 g butter
2 cups plain flour
Cayenne pepper (just a pinch)

Notes

This makes about 30-40 biscuits. You can make the mixture, cut and freeze until you need to cook them. These are sort of guesstimates too – I sort of ad-libbed a bit. If the mixture is a bit dry, add in some more butter.

Method

Combine all ingredients by hand, roll with rolling pin (dust with flour if needed) and cut in to small rounds with cutter or glass. They'll flatten and spread a bit in the oven. Cook at 200 degrees until lightly browned – about 15 minutes.