

Rosemary Orange Duck Egg Crème Brûlée

An exquisitely rich custard infused with fresh rosemary and bright orange zest, featuring a glass-like caramelized sugar crust.

PREP TIME

15 Minutes

STEEP TIME

45 Minutes

BAKE TIME

20–35 Minutes

YIELDS

4 Ramekins

INGREDIENTS

- **2 cups** Heavy Cream
- **¼ cup** Granulated Sugar
(plus extra for your brûlée crust)
- **1 tbsp** Orange Zest
(finely grated from ½ orange)
- **1 sprig** Fresh Rosemary
- **4 whole** Duck Eggs
(yolks only)
- **1 pinch** Kosher Salt

DIRECTIONS

- 1. Prep Stations:** Arrange four ¾-cup heatproof ramekins, shallow porcelain bowls, or small gratin pans inside a deep, rimmed baking dish.
- 2. Warm Cream Base:** In a saucepan over medium heat, combine cream, ¼ cup sugar, and salt. Stir for 4–5 minutes until sugar dissolves and tiny bubbles form around the edge. Do not boil.
- 3. Infuse Aromatics:** Remove from heat; add orange zest and rosemary. Steep at room temperature for 45 minutes for maximum flavor. Strain through muslin or a fine-mesh wire sieve into a clean bowl. Preheat oven to 325°F.
- 4. Separate Duck Yolks:** Separate whites from yolks. Place the 4 yolks into a medium bowl (*reserve the whites for later soufflés or meringues*). Whisk yolks vigorously for about 1 minute until noticeably thickened.
- 5. Temper Custard:** Slowly and gradually whisk the strained, cooled cream mixture into the beaten yolks, then strain the final mixture once more to ensure absolute silkiness. Distribute custard evenly between your four ramekins.
- 6. Bain-Marie Bake:** Place your baking pan with ramekins onto the oven rack. Gently pour boiling water directly into the outer baking pan until it reaches halfway up the sides of your ramekins. Bake for 20 to 35 minutes until the edges are set but the centers tremble slightly.
- 7. Chill & Chill:** Carefully remove ramekins from the water bath. Cool on a wire rack for 25 minutes, wrap each tautly with cellophane, and refrigerate for 4 to 24 hours.
- 8. Brûlée to Finish:** Just before serving, sprinkle an even layer of sugar completely over the surfaces. Melt and caramelize the sugar into a golden, bubbling shell using a kitchen torch. Let harden for 2 minutes, then serve.

Chef's Baking Tip: Duck egg yolks are dense powerhouses of natural lecithin and fat, containing roughly double the rich lipids of a standard chicken yolk. This property completely eliminates the need for any starches or thickeners, creating an incomparable, velvety silkiness that sets up effortlessly in a gentle water bath.