
Crema Catalana

1 1/4 cups sugar

8 egg yolks

2 cups whole milk

2 cups heavy cream

1/4 tsp cinnamon

1 tsp lemon zest

1 tsp orange zest

3 Tblsp corn starch

Dissolve corn starch in 1/4 cup of milk and set aside. Combine sugar, milk, cream, cinnamon, and zests in medium saucepan. Heat over low medium until warm but do not boil. Wisk eggs until well combined. Add 1 cup of hot milk mixture to eggs and combine. Pour egg and milk mixture back into hot milk and cream and combine well. Add corn starch mixture and mix well. Return to low medium heat until mixture just starts to thicken. It should coat the spoon when ready. Remove from heat. If mixture is heated past this point it will curdle and not be smooth. Pour into ramekins and chill overnight. Before serving top each ramekin with 1-2 tsp sugar and brown under broiler or with kitchen torch.