

**FROM RAZZ'S KITCHEN
RAZZ'S RESTAURANT AND CATERING
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SCOTTSDALE, AZ 85253
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**FROM RAZZ'S KITCHEN
RAZZ'S RESTAURANT AND BAR
SCOTTSDALE, AZ**

Coconut Pineapple Creme Caramel
serves 4- 6 depending on portion size

Ingredients

1/2 Quart half & half
8 whole eggs
4 egg yolks
2 cans(13 oz) coconut milk
6 oz. fresh coconut meat or 4 oz coconut flakes
2 tsp. Vanilla extract or two vanilla beans (split in half and scraped)
sugar to taste 1/2 cup to 3/4 cup

Caramel Ingredients

1 1/2 cup sugar
1/2 cup water
1 cup crushed pineapples

Procedure

Start by making the caramel. In sauce pan cook the sugar & water on top of stove until it starts caramelizing, changing color. When it becomes a dark golden, add the crushed pineapple carefully because it will splatter. (Some times it is better to heat the crushed pineapple prior to incorporating it into the sugar) When completely incorporated pour into a 9 inch cake pan & set aside to cool. It will appear to be very soft candy. Make custard mix by heating the half and half with the coconut and the vanilla, if using the bean. Right before it starts boiling pull off the fire and combine with the eggs and eggs yolks, sugar, vanilla & coconut milk. Pour into cake pan that has been coated with the pineapple caramel and cook in a bain marie (water bath), in 325 oven until it sets or feels firm (approximately 1 1/2 hours). Cool in refrigerator for 24 hours. To serve, place the serving platter on top of the cake pan and turn the custard over, lifting the pan off.