



Orange Pots de Crème

Isn't nature clever, making citrus fruit abundant in winter when we need its vitamin C most? These easy custard pots are a great way to use excess oranges; the recipe is inspired by one from Stephanie Alexander's *Cooks Companion* using mandarins. I found a fabulous wine match for these easy little custards, Tahbilk Cane Cut Marsanne; the grape vine's growing arms (called canes) are cut, so that the attached grapes raisin on the vine, concentrating flavour and sweetness. It has a great balance between luscious marmalade fruit and citrus acidity. To make a bain marie (or water bath), place a tea towel in the bottom of a baking dish, put the ramekins on top, evenly spaced, and pour boiling water in until it comes half-way up the sides of the ramekins.

Serves 8

INGREDIENTS

- 600ml single cream
- 4 oranges
- 2 tablespoons Grand Marnier
- ½ cup castor sugar
- 2 eggs
- 2 egg yolks
- Icing sugar, for dusting
- Tuiles, or similar thin crisp biscuits, for serving

To segment an orange: using a sharp knife cut the top and bottom off the orange to reveal the flesh, stand it upright and cut down the sides to remove all skin and white pith. Holding the peeled orange in your hand over a bowl, cut down either side of each of the membranes to remove the segments. Drop them into the bowl and, when they are all removed, squeeze the remaining membrane over the bowl to collect the juice.

METHOD

1. Preheat oven to 160°C.
2. Pour cream into a small saucepan and finely grate the orange zest over the cream.
3. Bring to just below boiling point, stirring occasionally. Remove from heat, cover and set aside.
4. Meanwhile, juice enough oranges to give ¼ cup of strained juice and set the remainder aside.
5. Whisk orange juice, Grand Marnier, sugar, egg and egg yolk together until sugar has dissolved.
6. Whisk in cream and zest.
7. Strain through a fine sieve into a jug, pressing well to extract as much flavour as possible from the zest.
8. Pour into 8 x 100ml ramekins and bake in a bain marie (see above) for 25 minutes.
9. Meanwhile, segment remaining oranges and set aside.
10. Leave ramekins to cool in bain marie then refrigerate, for at least an hour, until ready to serve.
11. Serve cold or at room temperature, dusted with icing sugar with orange segments and biscuits on the side.