

AVOCADO CRÈME BRÛLÉE

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- 2 firm-ripe avocados from Mexico,
halved, pitted, peeled and diced
- 1 cup sweetened condensed milk
- 2 to 3 tablespoons fresh lemon juice,
divided
- 1/2 cup sugar

In a food processor, combine the avocados and milk; process until smooth, 1 to 2 minutes. Add 1 tablespoon of the lemon juice; pulse. Check for balance of acidity; add another tablespoon or two if necessary. Using a spatula, scrape the mixture into four ramekins; refrigerate 4 hours. To serve, sprinkle a thin layer of sugar over each custard. Ignite torch to medium; at a 2-inch distance, move flame back and forth across each custard until sugar melts, bubbles and turns into a golden caramel. Cool until sugar hardens, 3 to 5 minutes. *Do not brûlée the dessert more than 20 minutes before serving.*

Yield: 4 servings

