



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

**VEGETARIAN
GLUTEN-FREE**



Magnolia Pot de Crème

INGREDIENTS

PREP TIME: 20 minutes

TOTAL TIME: 1 hour + cooling time

INGREDIENTS

½ cup loose magnolia petals
(or magnolia flavoured tea)
2 cups cream (35%)
6 large egg yolks
½ cup granulated sugar
½ tsp vanilla
Water

DIRECTIONS

1. Bring cream to a simmer and shut off.
2. Steep magnolia petals or tea in the cream for 5 minutes.
3. While petals are steeping, mix egg yolk with the sugar and vanilla in a large bowl.
4. Temper the egg with the hot cream by whisking it in slowly until it is fully incorporated.
5. Strain the mixture to remove the petals and any cooked egg yolk.
6. Skim the top of the mixture to remove any bubbles.
7. Pour into 8 oz. remekins, and place into a high-walled pan.
8. Fill the pan halfway up the remekins with warm water.
9. Bake covered at 300 °F for 35–40 minutes until the custard has set. It will still be a little jiggly on top.
10. Chill completely and serve.

DID YOU KNOW?

Magnolias are primitive plants. Their family has been on Earth for at least 95 million years. In addition to the petals, the buds and leaves of many magnolias can be eaten. The flavour of the petals is often compared to ginger or cardamom which are good substitutes.

