

Rhubarb Pots de Creme

1 lb rhubarb, chopped
1/4 cup elderflower liqueur
3 cups cream
3/4 cup milk
3/4 cup sugar
1 vanilla bean
1/2 tsp fleur de sel
9 egg yolks
1/4 cup sugar

1. Combine first 6 ingredients in heavy saucepan. Cook until rhubarb is soft enough to puree.
2. Puree rhubarb mixture and pass through chinois.
3. Meanwhile, whip yolks and remaining sugar in mixer for 3 minutes.
4. While still warm, gradually pour rhubarb cream into yolk mixture with machine running.
5. Pass through chinois.
6. Divide between 5.6 oz Weck Jars.
7. Bake at 300° in bain marie until just a little wobbly in the center - about 25-30 minutes.
8. Allow to cool in bain marie for 5 minutes, then transfer to refrigerator. Allow 4 hours to properly set up.