

Jamie Oliver's chocolate orange crème brûlée

INGREDIENTS

(SERVES 2 + 2 LEFTOVER PUDS)

100ml double cream
300ml semi-skimmed milk
100g dark chocolate (70%)
4 large free-range eggs
80g golden caster sugar, plus extra for sprinkling
1 orange
Seasonal berries, to serve

GET AHEAD

Pour the cream and milk into a non-stick pan, snap in the chocolate, and place on a medium-low heat until the chocolate has melted, whisking regularly. Remove from the heat and allow to cool slightly while

you separate the eggs.

In a large mixing bowl, whisk the yolks (freeze the whites to make meringues another day) with the sugar and the finely grated orange zest until pale and fluffy. Whisking constantly, gradually pour in the chocolate mixture until combined. Return to the pan and place over a low heat, then gently bring to a simmer, whisking constantly for 10 minutes, or until you have a custard-like consistency.

Divide in four small heatproof cups or two sharing bowls, then cool, cover and leave in the fridge overnight.

TO SERVE

Sprinkle a little sugar over two of the puds, then melt with a blowtorch or under a grill. Serve with orange segments, berries or cherries. The extra puds keep for up to five days.



Jamie Oliver calls this dessert "silky, indulgent and oh-so-good".

It's one of the divine dishes from the celebrity chef's new recipe collection, *Together*.

While not all five of Jamie's children are featured on the cover (three are, the teenagers have bowed out this time around), this book is all about feeding the people you love. There are dinner party menus, ideas for big gatherings and celebrations, and nifty get-ahead tips and tricks so you're not losing your cool as your guests start to appear.

Dedicated to NHS staff, the impact of the pandemic is a thread that Jamie picks up on throughout. And he's right, it's very lovely to be able to sit down, chat and scoff our faces together again.

● *Together* by Jamie Oliver is published by Penguin Random House, priced £26