

Baked Orange Custards

You'll need:

- 500ml cream
- 200 g caster sugar
- 3 eggs
- 4 egg yolks
- Grated zest of three oranges (no white, and as fine as possible)
- 250ml freshly squeezed orange juice
- 1 tbsp Grand Marnier; or the zest of two more oranges in a tablespoon of brandy; or just the extra orange zest if necessary

Method:

Preheat oven to 150°C.

Place sugar, orange zest and cream in a saucepan and heat slowly till it is just too hot to stick your finger in. **Don't boil.**

Take off the heat.

Beat eggs, yolks, Grand Marnier and orange juice for three minutes.

Pour in the hot cream slowly whisking all the time so it doesn't separate.

Pour the mixture into small pots and sit them in a baking dish of hot water in the oven.

Bake for 1 hour at 150°C, or till the custards are set.

Serve either hot or cold.