**Oatmeal Brulee**

Adapted from

Oleander House

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**Oatmeal**

3 cups water

¼ TSP salt

1 ½ c old-fashioned rolled oats

3 TBSP brown sugar

In a 2 quart saucepan bring water to a boil with salt and sugar. Stir in oats and cook over moderate heat, stirring, 5 minutes, or until thickened.

Spread oatmeal in an oven safe dish, making sure oatmeal is spread to all sides on dish and very smooth on top. Set aside.

**Custard**

1 ½ c well-chilled heavy cream

4 large eggs

5 TBSP packed brown sugar

2 TBSP granulated sugar

In a small bowl add eggs and brown sugar, mix well. Add heavy cream and mix well again.

Using a flat spoon, pour the custard mixture over the spoon and the oatmeal.

Sprinkle 2 TBSP of granulated sugar on top of custard mixture. Place in pre-heated 400F degree oven for 15 minutes. Bake until custard is golden brown and puffed.

**Berries/Fruit**

Slice berries/fruit approximately 1 cup and sprinkle with granulated sugar. Let the berries/fruit sit for 10 minutes before placing on top of custard and serving.

**Serves 8-10**