



Three Kitty Cuisine  
Point Arena, CA

## Arabian Orange Custard

½ cup brown sugar  
1 tablespoon hot water  
2 oranges, peeled and sectioned with membrane removed  
6 eggs  
¾ cup white sugar  
3 cups hot milk  
½ teaspoon salt

Butter a baking dish and set aside. Melt the brown sugar in water and cook for 2 minutes. Place the orange sections in the buttered dish and pour the melted sugar over them.

In a bowl, beat the eggs and white sugar together. Gradually add the hot milk and then the salt. Pour this into the dish over the waiting fruit. Place mold in a pan of hot water and bake at 350 degrees for 50-60 minutes. When a knife comes out of the center clean, the custard is done. Allow to cool and then chill for at least 2 hours.

Jan's hints:

- 1) I usually boil the brown sugar/water gently for 2 minutes. You are looking for a caramel sauce.
- 2) I found that you beat the eggs and white sugar only until they are uniform – not until they look beaten.
- 3) When adding the hot milk, I use milk that is almost scalded. I usually slowly ladle it onto the side of the bowl that contains the eggs while beating gently. The trick is to cool the milk sufficiently so it doesn't cook the eggs and yet not over beat the mixture.
- 4) To bake, I take a square baking pan, layer 2 paper towels in the bottom and add about an inch of hot water. When the custard dish is placed in the baking pan, the water is about 1.5 inches high.
- 5) I start checking the custard for doneness after 60 minutes. In my oven, it usually takes 20 more minutes. It will be obvious when the knife comes out clean.