

Gâteau de Semoule d'Isabelle

$\frac{3}{4}$ cup plus 6 tablespoons sugar
2 teaspoons butter, melted
3 large eggs
4 cups milk
1 vanilla bean
Pinch of sea salt

$\frac{3}{4}$ cup plus 1 tablespoon
fine semolina
 $\frac{1}{4}$ teaspoon freshly
grated nutmeg
 $\frac{1}{2}$ cup raisins.

1. Place a rack in the center of the oven and preheat to 400 degrees. Have ready a 6-cup soufflé dish or charlotte mold.
2. Place 6 tablespoons of the sugar in a medium skillet. Cook over medium heat, swirling the pan as the sugar dissolves. Once it has turned golden, quickly scrape the caramel into the dish or mold, swirling to coat the bottom. Brush the sides of the dish with melted butter.
3. Whisk the eggs in a bowl. In a medium saucepan, combine the milk, the remaining $\frac{3}{4}$ cup of sugar and the vanilla bean (split lengthwise and seeds scraped into the pan). Whisk over medium heat until small bubbles form around the edges. Remove from the heat, cover and let steep for 10 minutes. Remove the vanilla bean.
4. Return the milk to medium heat. When small bubbles form around the edges, add the salt and slowly sprinkle in the semolina, whisking constantly. Once it is incorporated, stir with a wooden spoon until thickened, about 10 minutes. Turn off the heat and quickly whisk in the eggs. Stir in the nutmeg and raisins. Pour into the prepared dish and bake until puffed and golden, 40 to 45 minutes. Serve warm from the dish, or cool and unmold. (To unmold, run a knife around the sides, set the bottom of the dish in boiling water for 5 minutes, then turn it out onto a cake plate.) Serves 6 to 8. Adapted from "French Farmhouse Cookbook," by Susan Herrmann Loomis.