

PUMPKIN FLAN

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"Canned pumpkin has a smooth consistency that you can't get with fresh." Whisk **6 large eggs**, **6 large egg yolks**, **$\frac{3}{4}$ cup sugar**, and **1 tsp. orange zest** in a large heatproof bowl. Bring **2 cups heavy cream**, **1 cup milk**, **5 whole cloves**, **3 whole star anise**, **2 cinnamon sticks**, and **1 cracked cardamom pod** to a simmer in a large saucepan over medium heat; slowly whisk into egg mixture. Steep 30 minutes. Strain. Whisk in **1 tsp. vanilla extract** and **one 15-oz. can pumpkin purée**. Chill 3 hours.

Stir **1 cup sugar** and **$\frac{1}{4}$ cup water** in a small heavy saucepan over low heat until sugar dissolves. Increase heat; boil without stirring until syrup is deep amber, brushing down sides of pan with a wet pastry brush and swirling pan occasionally, about 10 minutes. Stir in **$\frac{1}{2}$ cup heavy cream** (caramel will bubble vigorously). Divide caramel among twelve 6-oz. ramekins; chill until set. Divide custard among ramekins; place in a large pan. Add hot water to pan to come halfway up sides of ramekins; cover pan with foil. Bake at 350° until center is just set, 20–25 minutes. Chill until cold. Invert onto plates.