Grapefruit Brûlée
Serves 4

2 pink grapefruit
4 Tablespoons sugar in the raw
    (may substitute 2 Tablespoons brown sugar mixed with 2 Tablespoons white sugar)
¼ teaspoon sea salt
    (may substitute ¼ teaspoon Kosher salt; regular table salt is not recommended for this recipe)

Cut grapefruit in half. Use a grapefruit knife or paring knife to cut around each segment leaving loosened fruit in place.

Sprinkle 1 Tablespoon of sugar on the top surface of each grapefruit half.

Caramelize sugar using a kitchen torch. If you don’t have a kitchen torch, place grapefruit under preheated broiler for approximately 2 minutes—watch carefully so as not to burn the sugar.

Sprinkle a pinch of coarse salt on each grapefruit half and serve immediately.

*This is a classic brunch item that also can be served as a dessert.

Recipe developed by Corporate Chef Kurt Kwiatkowski and featured in Residential Dining Services.