

# GRAPEFRUIT BRÛLÉE

A little heat caramelizes the sugar--grapefruit's never been so good!

*by Corporate Chef Kurt Kwiatkowski*

**Featured Food:** grapefruit

**Yield:** serves 4

## Ingredients

2 pink grapefruit

¼ t. sea salt (may substitute ¼ teaspoon Kosher salt)

4 T. sugar in the raw (may substitute brown or white sugar)

## Preparation

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.