**Floating Island**

**Crème Anglaise**
- 3¼ c whole milk
- 3¼ c heavy cream
- pinch of salt
- 1 vanilla bean, split + scraped
- 6 egg yolks
- ¾ c granulated sugar
- 2 Tbsp bourbon/cognac

1. Heat milk, cream, salt + vanilla in med. saucepan over moderate heat until simmering at edges.
2. Whisk together eggs, sugar in med. bowl. Beat 2-3 min until mixture is pale yellow + thick.
3. Slowly drizzle in hot milk mixture whisking constantly to temper yolks. Return entire mixture to saucepan.
4. Heat over moderately low heat stirring constantly w/ rubber spatula.
5. Heat until mixture thickens.
6. Remove from heat + stir in bourbon/cognac.
7. Transfer to chilled bowl. Press plastic wrap directly onto surface to prevent skin from forming.
8. Can be stored 4 days. Best next day.

**Meringue**
- 1 Tbsp softened butter
- ¼ c sifted confectioners' sugar
- 12 egg whites
- ⅛ c granulated sugar

1. Preheat oven to 250°F.
2. Prepare 3” deep 8” baking dish by coating sides w/ butter + dusting w/ confectioners' sugar.
3. Beat egg whites at moderate speed until foamy. Increase speed until soft peaks form.
4. Slowly sprinkle sugar in as eggs continue to beat until stiff, shining peaks form.
5. Turn the meringue into prepared baking dish.
6. Bake at 250°F until meringue rises 3-4” in and is set at center, about 35-40 min.
7. Let cool briefly on rack. Meringue will shrink down to original height as it cools.
8. Covered + airtight, meringue will keep several days in fridge or several weeks in freezer.

**Caramel Sauce**
- 1 c granulated sugar
- ⅛ c heavy cream

1. Sprinkle layer of sugar into saucepan over high heat.
2. Let sugar sit undisturbed until it starts to melt.
3. Once sugar is melted, sprinkle on another layer of sugar + stir briefly to combine. Let sit until melted.
4. Repeat until all sugar is melted. Mixture should have caramel color.
5. Pour in cream slowly, stirring to incorporate.
7. Transfer to serving container + let cool.
8. Can be stored for several weeks in fridge.

TO SERVE: Pour crème anglaise onto serving dish(es). Spoon meringue over crème anglaise. Dribble thick strands of warmed caramel over meringue. **ENJOY!**