

Crème Brûlée

Burnt Sugar Fix

by Carolyn Wyman

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1 Banana Crème Brûlée

Tangerine, 232 Market St., 215-627-5116

Arden theatergoers dying for a taste of the dish prominently served in Michael Hollinger's food-focused play *An Empty Plate in the Café du Grand Boeuf* (running through Dec. 9) need walk only a few blocks to get Tangerine's fix, a slow-baked creamy custard topped with fresh bananas and a traditional sugar crust.

2 Chocolate Caramel Crème Brûlée

Brasserie Perrier, 1619 Walnut St., 215-568-3000

Caramel-flavored custard is covered with a layer of chocolate mousse and then with torched confectioners' sugar in pastry chef Robert Corressel's updated variation on the crème brûlée theme.

3 Saffron Crème Brûlée

Horizons, 611 S. Seventh St., 215-923-6117

As if crème brûlée made on the stovetop with coconut milk, agar (a gelatin substitute used as a binder) and agave sweetener weren't unusual enough, Horizons pastry chef/co-owner Kate Jacoby flavors this vegan rendition with savory saffron threads.

4 Mango Crème Brûlée

Susanna Foo, 1512 Walnut St., 215-545-2666

Featuring the classic congealed cream over a layer of the puréed Asian fruit, Foo's version of the dessert is adorned with a lacy sugar disc rising from the hard surface. It exemplifies her restaurant's elegant "Foo-sion" of Asian and French cuisine.

5 Oatmeal Crème Brûlée

Solefood Restaurant, 1200 Market St., 215-231-7300

This hot breakfast oatmeal dressed with dark brown sugar and crème brûlée-like zabaglione sauce should keep your delirium tremors at bay until lunchtime dessert.

An Empty Plate in the Café du Grand Boeuf, through Dec. 9, \$29-\$45, Arden Theatre Co., 40 N. Second St., 215-922-1122, ardentheatre.org. (See review on p. 31.)