



Prospect House

Princeton University Services

WE'RE GOING GREEN!

Help us to support the University's sustainability plan!

Our future outreach to the University Community

will be through our **electronic mailing list.**

Receive free *paperless* special offers, listing of upcoming events, and other information for Prospect House, Palmer House, EQuad Café, and Genomics Café.

Sign up today at

www.princeton.edu/prospecthouse

Prospect House, Palmer House, Genomics Café, & EQuad Café are managed by Restaurant Associates and Princeton University Services.

609.258.3455 • prospecthouse@princeton.edu

www.princeton.edu/prospecthouse

Upcoming Events

Breakfast with the Easter Bunny

Saturday, April 11

9 am–11 am, Prospect House

\$19.95 per person, \$13.95 per child ages 6–10

Easter Sunday Brunch

Sunday, April 12

10:30 am–1:30 pm, Prospect House

\$28.95 per person, \$15.95 per child ages 6–10

Staff Appreciation Day Buffet

Wednesday, April 22

11:45 am–1:30 pm, Prospect House

\$13.95 per person

Japanese Pre-fixe Lunch

Sunday, May 3

Noon–1:30 pm, Garden Room

\$23.95 per person

Cinco de Mayo Lunch Buffet

Tuesday, May 5

11:45 am–1:30 pm, Garden Room

\$19.95 per person

Mother's Day Brunch

Sunday, May 10

10:30 am–1:30 pm, Prospect House

\$28.95 per person, \$15.95 per child ages 6–10

Chef Brian's Cooking Class

Tuesday, May 19

5:30 pm–7 pm, Presidential Dining Room

\$30 per person

*Make your reservation online at
www.princeton.edu/prospecthouse.*

Featured Recipe: *Ricotta Crème Brûlée*

INGREDIENTS

1 lb. cream cheese

1 ½ c. ricotta cheese

1 ¾ c. heavy cream

1 c. whole milk

1 vanilla bean, scraped

¾ c. sugar, divided

4 eggs + 4 egg whites

Preheat oven to 250°

1. Cream together the cream cheese and ricotta cheese until smooth.
2. Combine heavy cream, milk, vanilla bean, and ½ cup sugar in a saucepan and place over medium heat until tiny bubbles form.
3. Slowly add half of the hot mixture to the cheese mixture. Mix well.
4. In a large bowl, beat the eggs with the egg whites. Mix in remaining hot mixture until well incorporated.
5. Blend together the egg mixture with the cheese mixture.
6. Evenly pour into 9 individual 5-oz. ramekins. Place ramekins in a roasting pan with a water bath filled to about halfway up the ramekin. Bake at 250° for 30 minutes.
7. Remove from oven and cool completely.
8. Evenly sprinkle remaining sugar on top of each crème brûlée. Use a cook's torch to melt the sugar creating a crispy top.
9. Top with fresh raspberries and serve. Serves 9.

