



CRÈME BRULÉE

STEP 1

INGREDIENTS

CREME BRULEE

MILK

LIQUID CREAM 35% FAT

g 70

g 250

g 200

PREPARATION

Stir the mix into a small part of the milk (about 100 g). Add the remaining milk and the cream, then bring to a light boiling point, while stirring frequently. Pour into heat-resistant molds and leave in the refrigerator for 2 hours. Just before serving, sprinkle the surface with brown sugar and caramelize with a flame.