



JAPANESE TORCHED PUDDING

QimiQ VORTEILE

- Cremiger Genuss bei weniger Fett
- Einfache und schnelle Zubereitung



ZUTATEN FÜR 10 PORTIONEN

FOR THE CARAMEL

450 g Zucker

240 ml Wasser

FOR THE CREAM

300 g QimiQ Sahne-Basis

700 ml Schlagsahne 36 % Fett

150 g Eigelb

350 g Vollei(er)

200 g Zucker

FOR THE CREAM CHEESE SOUFFLÉ

200 g QimiQ Sahne-Basis

200 g Frischkäse

100 g Eigelb

80 g Butter, geschmolzen

50 g Honig

1 Zitronensaft, optional

60 g Mehl

35 g Maismehl/ Stärke

160 g Eiweiß

120 g Zucker

ZUBEREITUNG

1. For the caramel: place the sugar and water in a saucepan and heat until the sugar is dissolved. Bring to the boil and cook until dark golden.
2. Place enough caramel into each greased ramekin or baking dish to cover the bottom. Allow to rest.
3. For the cream: heat the cream with the QimiQ Sauce Base and sugar until it just comes to the boil. Remove from the heat.
4. Blend the egg yolks and whole eggs until smooth. Add the milk mixture, blend and strain.
5. Pour the mixture into the prepared ramekins and allow to rest.
6. For the cream cheese soufflé: whisk the QimiQ Sauce Base with the cream cheese, egg yolk and melted butter until smooth. Mix in the honey and lemon juice (optional). Mix the flour and corn starch and quickly whisk into the mixture.
7. Whisk the egg whites with the sugar until stiff and fold into the mixture.
8. Top the cream with the cream cheese mixture and bake at 140 °C (air circulation) in a water bath for approx. 25-30 minutes.
9. Remove from the ramekins before serving.