



# COLD CRÈME BRÛLÉE



## QimiQ BENEFITS

- Quick and easy preparation
- Reduces skin formation and discolouration, enabling longer presentation times
- Stable consistency



15



easy

## INGREDIENTS FOR 39 PORTIONS

<b>1000 g</b>	QimiQ Classic
<b>570 g</b>	Whole egg(s)
<b>100 g</b>	Egg yolk(s)
<b>80 g</b>	Full milk powder
<b>10 ml</b>	Lemon juice
<b>200 ml</b>	Milk
<b>520 ml</b>	Cream 36 % fat
<b>27 g</b>	Vanilla sugar
<b>200 g</b>	Sugar
<b>40 g</b>	Starch Novation 4600
<b>100 g</b>	Dextrose

## METHOD

1. Mix the whole egg, egg yolk, milk powder and lemon juice together, pour into a plastic bag and seal. Slowly poach at 80° C in a water bath, remove from the bag and allow to cool.
2. Add the QimiQ Classic, milk, cream and vanilla and blend smooth.
3. Mix the sugar, starch and dextrose together. Place the QimiQ mixture in a mixer, slowly add the sugar mixture and mix until completely smooth.
4. Pipe into dessert glasses and chill well.