



CUSTARD FOR RASPBERRY BRIE CREPE GRATIN



QimiQ BENEFITS

- Oven baked dishes remain moist for longer
- Product will not continue to thicken and solidify when taken from heat
- Bake stable



15



easy

INGREDIENTS FOR 280 G

170 g QimiQ Cream Base

90 g Whole egg(s)

22 g Sugar

2 g Cinnamon

2 g Cardamom

3 g Nielsen-Massey Bourbon Vanilla Paste

METHOD

1. Blend whole eggs, sugar, cinnamon, cardamom, QimiQ Sauce Base and vanilla with a immersion blender till smooth.