



# CREME BRULEE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces moisture migration, skin formation and discolouration
- Quick and easy preparation



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easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic Vanilla, unchilled

**500 ml** Whipping cream 35-36 % fat

**8** Egg yolk(s)

**120 g** Sugar

Sugar, to caramelize

## METHOD

1. Preheat the oven to 120 °C (air convection).
2. Whisk the unchilled QimiQ Classic Vanilla smooth.
3. Add the cream, eggs and sugar and mix well. Pour the mixture into small oven proof dishes.
4. Place into a large roasting tray filled with enough hot water to reach halfway up the sides of the dishes.
5. Place the tray in the centre of the oven and bake for approx. 30 minutes until the crème brûlée is set.
6. Allow the cream to cool, sprinkle with sugar and caramelize with a mini blow torch, or under a hot grill.
7. **Tip:** Refine with a pinch of cinnamon