



# CRÈME CARAMEL



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Crème Caramel is ready in 3 steps



10



easy

## Tips

Refine the crème with orange zest.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CARAMEL

**900 g** Sugar

**480 ml** Water

### FOR THE CRÈME

**500 g** QimiQ Classic Vanilla, unchilled

**250 ml** Milk

**80 g** Sugar

**4 cl** Rum

## METHOD

1. For the caramel: place the sugar with the water into a saucepan and allow to simmer until the sugar caramelizes golden brown.
2. Place enough caramel into small moulds to cover the bottom and allow to cool.
3. For the cream: whisk the unchilled QimiQ Classic Vanilla smooth. Whisk in the milk, sugar and rum and fill into the moulds.
4. Allow to chill for approx. 4 hours and remove from the moulds before serving.