



CREMA CATALANA



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

1 kg	QimiQ Classic Vanilla, unchilled
250 ml	Milk
1	Orange(s), finely grated zest
2 small pinch(es)	Cinnamon
2 pinch(es)	Cardamom, ground
8	Egg yolk(s)
160 g	Sugar
	Sugar, to caramelize

METHOD

1. Bring the QimiQ Classic Vanilla to the boil with the milk, orange zest and spices. Remove from the heat.
2. Whisk the egg yolks with the sugar until smooth and quickly whisk into the QimiQ mixture over a bain-marie (warm water bath) until it thickens slightly, enough to coat the back of a spoon.
3. Fill the creme into moulds and allow to chill for at least 4-6 hours.
4. Sprinkle the cream with sugar and caramelize with a mini blow torch, or under a hot grill.