



# CREMA CATALANA



## QimiQ BENEFITS

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



10



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic Vanilla, unchilled

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

**1** Orange, Abrieb davon

**1 pinch(es)** Cinnamon

**1 pinch(es)** Cardamom, ground

**4** Egg yolk(s)

**60 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.