



JAPANESE TORCHED PUDDING

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

FOR THE CARAMEL

450 g Sugar

240 ml Water

FOR THE CREAM

300 g QimiQ Cream Base

700 ml Whipping cream 35-36 % fat

150 g Egg yolk(s)

350 g Whole egg(s)

200 g Sugar

FOR THE CREAM CHEESE SOUFFLÉ

200 g QimiQ Cream Base

200 g Cream cheese

100 g Egg yolk(s)

80 g Butter, melted

50 g Honey

1 Lemon juice, optional

60 g Flour

35 g Corn flour/ starch

160 g Egg white(s)

120 g Sugar

METHOD

1. For the caramel: place the sugar and water in a saucepan and heat until the sugar is dissolved. Bring to the boil and cook until dark golden.
2. Place enough caramel into each greased ramekin or baking dish to cover the bottom. Allow to rest.
3. For the cream: heat the cream with the QimiQ Sauce Base and sugar until it just comes to the boil. Remove from the heat.
4. Blend the egg yolks and whole eggs until smooth. Add the milk mixture, blend and strain.
5. Pour the mixture into the prepared ramekins and allow to rest.
6. For the cream cheese soufflé: whisk the QimiQ Sauce Base with the cream cheese, egg yolk and melted butter until smooth. Mix in the honey and lemon juice (optional). Mix the flour and corn starch and quickly whisk into the mixture.
7. Whisk the egg whites with the sugar until stiff and fold into the mixture.
8. Top the cream with the cream cheese mixture and bake at 140 °C (air circulation) in a water bath for approx. 25-30 minutes.
9. Remove from the ramekins before serving.