

## JAPANESE TORCHED PUDDING

## **QimiQ BENEFITS**

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



## **INGREDIENTS FOR 10 PORTIONS**

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	FOR THE CARAMEL	
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1 Lemon juice, optional  60 g Flour  35 g Corn flour/ starch  160 g Egg white(s)	80 g	Butter, melted
60 g Flour 35 g Corn flour/ starch 160 g Egg white(s)	50 g	Honey
35 g Corn flour/ starch 160 g Egg white(s)	1	Lemon juice, optional
160 g Egg white(s)	60 g	Flour
	35 g	Corn flour/ starch
<b>120 g</b> Sugar	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
- 3. For the cream: heat the cream with the QimiQ Sauce Base and sugar until it just comes to the boil. Remove from the
- 4. Blend the egg yolks and whole eggs until smooth. Add the milk mixture, blend and
- 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.