



COLD CRÈME BRÛLÉE



QimiQ BENEFITS

- Quick and simple preparation
- Reduces skin formation and discoloration, enabling longer presentation times
- Stable consistency



15



easy

INGREDIENTS FOR 39 PORTIONS

1000 g	QimiQ Classic
570 g	Whole egg(s)
100 g	Egg yolk(s)
80 g	Full milk powder
10 ml	Lemon juice
200 ml	Milk
520 ml	Heavy cream 36 % fat
27 g	Vanilla sugar
200 g	Sugar
40 g	Starch Novation 4600
100 g	Dextrose

METHOD

1. Mix the whole egg, egg yolk, milk powder and lemon juice together, pour into a plastic bag and seal. Slowly poach at 175° F in a water bath, remove from the bag and allow to cool.
2. Add the QimiQ Classic, milk, cream and vanilla and blend smooth.
3. Mix the sugar, starch and dextrose together. Place the QimiQ mixture in a mixer, slowly add the sugar mixture and mix until completely smooth.
4. Pipe into dessert glasses and chill well.