



# CREME BRULEE



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Reduces skin formation and discoloration, enabling longer presentation times
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**250 ml** Whipping cream 36% fat

**4** Egg yolk(s)

**60 g** Sugar

**1** Vanilla pod(s), pulp only

Sugar, to caramelize

## METHOD

1. Preheat the oven to 250°F (air convection).
2. Whisk QimiQ Classic smooth.
3. Add the cream, eggs, sugar and vanilla pulp and mix well. Pour the mixture into small oven proof dishes.
4. Place the dishes into a large roasting tray and pour in enough hot water to come halfway up their outsides.
5. Place the tray onto the centre shelf of the oven and bake for approx. 30 minutes until the crème brûlée is set.
6. Allow the cream to cool down, sprinkle with sugar and caramelize with a mini blow torch, or under a hot grill.