



CREME BRULEE (NO BAKED)



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 475 G

200 g QimiQ Classic, room temperature

85 g Whole egg(s)

50 g Egg yolk(s)

90 ml Heavy cream 36 % fat

50 g Sugar

Pulp from 1 vanilla pod

Sugar, to caramelize

METHOD

1. Blend the whole eggs, egg yolks, cream and sugar smooth using an immersion blender.
2. Cook the mixture over a water bath until solidifies, stirring continuously.
3. Pour the mixture into a mixing beaker. Add the QimiQ Classic and blend smooth.
4. Fill the cream into moulds and allow to chill for approx. 4 hours.
5. Sprinkle with sugar and caramelize with a mini blow torch, or under a hot grill.