



CREME BRULEE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces moisture migration, skin formation and discoloration
- Quick and simple preparation



10



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic Vanilla, room temperature

500 ml Whipping cream 36 % fat

8 Egg yolk(s)

120 g Sugar

Sugar, to caramelize

METHOD

1. Preheat the oven to 250 °F (air convection).
2. Whisk the unchilled QimiQ Classic Vanilla smooth.
3. Add the cream, eggs and sugar 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.
7. **Tipp:** Mit einer Prise Zimt verfeinern.