



# CREMA CATALANA



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>1 kg</b>	QimiQ Classic Vanilla, room temperature
<b>250 ml</b>	Milk
<b>1</b>	Orange(s), finely grated zest
<b>2 small pinch(es)</b>	Cinnamon
<b>2 pinch(es)</b>	Cardamom, ground
<b>8</b>	Egg yolk(s)
<b>160 g</b>	Sugar
	Sugar, to caramelize

## METHOD

1. Bring the QimiQ Classic Vanilla to a boil with the milk, orange zest and spices. Remove from the heat.
2. Whisk the egg yolks with the sugar until smooth and quickly whisk into the QimiQ mixture over a bain-marie (warm water bath) until it thickens slightly, enough to coat the back of a spoon.
3. Fill the creme into molds and allow to chill for at least 4-6 hours.
4. Sprinkle the cream with sugar and caramelize with a mini blow torch, or under a hot grill.