



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 4 PORTIONS

250 g QimiQ Classic Vanilla, room temperature

250 ml Whipping cream 36 % fat

1 Orange, Abrieb davon

1 pinch(es) Cinnamon

1 pinch(es) Cardamom, ground

4 Egg yolk(s)

60 g 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.