



## CREME BRULEE 6

Special Crème Brûlée mix. Very easy and quick to use: you will only have to add milk and liquid cream to make this delicious dessert. This mix also lends itself to the creation other exquisite desserts, like Catalan Cream.

### PRODUCT DETAILS

COD 01070610

CLAIMS

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS



### DIRECTIONS FOR USE

crème brûlée preparation 70 g

milk 250 g

cream 200 g

Stir the mix into about 100 g of milk, avoiding the formation of lumps; then add the remaining milk and cream until reaching boiling temperature, stirring constantly. Pour the mixture into heat resistant moulds and put into the fridge for about 2 hours.

Immediately before using, dust the surface with brown sugar and caramelize with flame.

### TECHNICAL DENOMINATION

semifinished confectionery product.