



## CRÈME CARAMEL

### VANILLINA

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#### INGREDIENTS

CREME CARAMEL	g 200
FRESH FULL-FAT MILK (3,5% FAT)	g 1.000

#### PREPARATION

Stir the mix into a small part of milk (about 200 g). Add the remaining milk and bring to a light boiling point, while stirring frequently. Pour into silicon molds and freeze them. Remove from the molds and return to positive temperature in the refrigerator. Place the Crème Caramel on the plate, decorate with JOYTOPPING CARAMEL and decorations made with ISOMALT.

### STEP 2

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#### INGREDIENTS

JOYTOPPING CARMELLO	To Taste
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