CRÈME BRULÉE



STEP 1

INGREDIENTS	PREPARATION
CREME BRULEE g 70	Stir the mix into a small part of the milk (about 100 g). Add the remaining milk and the cream, then bring to a light boiling point, while stirring frequently. Pour into heat-resistant molds and leave in the refrigerator for 2 hours. Just before serving, sprinkle the surface with brown sugar
MILK g 250	and caramelize with a flame.
LIQUID CREAM 35% FAT g 200	