# CREME BRULEE

PASTRY OTHER PASTRY MIXES

Special Crème Brulée 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.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01070610

## ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

**Soybeans**

irca GROUP Extraordinary made simple.

**Milk**

## INFO

**Description**
preparation in powder for the creation of crème brulée.

**Denomination**
semifinished confectionery product.

**Directions for use**
crème brulée 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 caramelise with flame.