

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



Milk

INFO

Description

preparation in powder for the creation of crème brûlée.

Denomination

semifinished confectionery product.

Directions for use

irca
GROUP

Extraordinary
made simple.

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.



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