



CRÈME BRULÉE

🏠 Basic level

CREME BRULEE

milk
liquid cream 35% fat

70g
250g
200g

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 and caramelize with a flame.