

CRÈME BRULÉE

Basic level

CREME BRULEE	70g	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.
milk	250g	
liquid cream 35% fat	200g	