

## **CRÈME BRULÉE**

## **INGREDIENTS**

CREME BRULEE milk

liquid cream 35% fat

## PREPARATION

70g Stir the mix into a small part of the milk (about 100 g). Add the remaining 250g milk and the cream, then bring to a light boiling point, while stirring 200g frequently. Pour into heat-resistant molds and leave in the refrigerator for 2

frequently. Pour into heat-resistant molds and leave in the refrigerator for hours. Just before serving, sprinkle the surface with brown sugar and caramelize with a flame.