

CATALANA

CREMA CATALANA

INGREDIENTS

CREME BRULEE
milk
liquid cream 35% fat
JOYPASTE ARANCIA
JOYPASTE CANNELLA

PREPARATION

Stir the mix with a small portion of milk (about 100 g). Complete with the remaining milk and cream, then bring to gently boil, keeping stirring. Add the two Joypastes. Pour into ceramic moulds and leave in refrigerator for 2 hours.

6-8g