



# CATALANA

👤 Basic level



**RECIPE CREATED BY:**  
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Pastry Chef

## CREMA CATALANA

### CREME BRULEE

milk  
liquid cream 35% fat

### JOYPASTE ARANCIA

JOYPASTE CANNELLA

80g

200g

250g

10g

6-8g

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.

**irca**  
GROUP

Extraordinary  
made simple.