



# CATALANA

chef Basic level

## CREMA CATALANA

### INGREDIENTS

#### CREME BRULEE

milk

liquid cream 35% fat

#### JOYPASTE ARANCIA

JOYPASTE CANNELLA

### PREPARATION

80g Stir the mix with a small portion of milk (about 100 g). Complete with the  
200g remaining milk and cream, then bring to gently boil, keeping stirring. Add  
250g the two Joypastes. Pour into ceramic moulds and leave in refrigerator for 2  
10g hours.  
6-8g