

CATALANA

Basic level



RECIPE CREATED BY:

Fabio Birondi

Pastry Chef

CREMA CATALANA

CREME BRULEE	80g
milk	200g
liquid cream 35% fat	250g
JOYPASTE ARANCIA	10g
JOYPASTE CANNELLA	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.