



CREME BRULEE 6

Special Crème Brûlée mix. Very easy and quick to use: you will only have to add milk and liquid cream to make this delicious dessert. This mix also lends itself to the creation other exquisite desserts, like Catalan Cream.

PRODUCT DETAILS

COD 01070610

CLAIMS

DIRECTIONS FOR USE

crème brûlée preparation 70 g

milk 250 g

cream 200 g

Stir the mix into about 100 g of milk, avoiding the formation of lumps; then add the remaining milk and cream until reaching boiling temperature, stirring constantly. Pour the mixture into heat resistant moulds and put into the fridge for about 2 hours.

Immediately before using, dust the surface with brown sugar and caramelize with flame.

TECHNICAL DENOMINATION

semifinished confectionery product.

ALLERGENS / CONTAMINATIONS

CONTAMINATIONS

