# **CATALANA**

## **CREMA CATALANA**

INGREDIENTS		PREPARATION
CREME BRULEE	g 80	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.
MILK	g 200	
LIQUID CREAM 35% FAT	g 250	
JOYPASTE ARANCIA	g 10	
JOYPASTE CANNELLA	g 6-8	
STEP 2		
INGREDIENTS		
FRUTTIDOR ARANCIA	To Taste	
STEP 3		
INGREDIENTS		

To Taste



ISOMALT

#### **INGREDIENTS**

CINNAMON To Taste



## RECIPE CREATED FOR YOU BY FABIO BIRONDI

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