



## CATALANA

### CREMA CATALANA

---

#### INGREDIENTS

CREME BRULEE	g 80
MILK	g 200
LIQUID CREAM 35% FAT	g 250
JOYPASTE ARANCIA	g 10
JOYPASTE CANNELLA	g 6-8

#### PREPARATION

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.

### STEP 2

---

#### INGREDIENTS

FRUTTIDOR ARANCIA	To Taste
-------------------	----------

### STEP 3

---

#### INGREDIENTS

ISOMALT	To Taste
---------	----------

## STEP 4

---

### INGREDIENTS

CINNAMON

To Taste



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER