



ASSORTMENT OF CRÈMES BRÛLÉES



RECIPE CREATED BY SÉBASTIEN FARÉ



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Original recipe by Sébastien Faré

For 8 crèmes brûlées

PLAIN CRÈME BRÛLÉE

1 L Elle & Vire Professionnel® Crème Brûlée Bourbon Vanilla Dessert Base
100 g brown sugar

For a plain crème brûlée, pour a third of the crème brûlée mixture in a saucepan and bring to the boil. Pour into a piston funnel and dispense straight away. Leave to cool at room temperature for 20 to 30 minutes before putting in the fridge for 2h.

CREMA CATALANA

1 L Elle & Vire Professionnel® Crème Brûlée Bourbon Vanilla Dessert Base
1 lime
3 to 5 g cinnamon
100 g brown sugar

For the crema catalana, bring another third of the mixture to the boil. Take off the heat, add the lime zest, a pinch of cinnamon and mix. Pour into a piston funnel and dispense straight away. Leave to cool at room temperature for 20 to 30 minutes before putting in the fridge for 2h.

ORANGE BLOSSOM AND RUM CRÈME BRÛLÉE

1 L Elle & Vire Professionnel® Crème Brûlée Bourbon Vanilla Dessert Base
30 g rum
A few drops of orange blossom
100 g brown sugar

For the orange blossom and rum crème brûlée, bring the remaining third of the mixture to the boil. Take off the heat, add the orange blossom and rum and mix. Pour into a piston funnel and dispense straight away. Leave to cool at room temperature for 20 to 30 minutes before putting in the fridge for 2h.

ASSEMBLY

Sprinkle with brown sugar and caramelize with a blowtorch.



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