CRÈME BRÛLÉE KIT

ADD CREAM TO MAKE A LUXURIOUS AND CREAMY DESSERT. TOP WITH SUGAR AND CARAMELISE FOR A PROFESSIONAL FINISH.

120g e

Makes 6 large (approx. 8cm diameter) ramekins.

YOU WILL NEED:

500ml double cream

Ingredients:

Crème Brûlée Mix: Brown Sugar, Whole Egg Powder (**EGG**), Thickener, Whey Protein (Cow's **MILK**), Salt, Gelling Agent (E407, Sucrose E339ii), Flavouring.

Topping Sugar Sachet: Brown Sugar.

For allergens see ingredients in **BOLD**.

Suitable for Vegetarians.

Store in a cool, dry place.

Once made enjoy within 3 days, store in a refrigerator.

INSTRUCTIONS:

1. Put 100ml of the cream and the powder mix into a bowl and stir until well combined.
2. Pour the remaining 400ml cream and the combined cream and powder mixture into a saucepan.
3. Heat on a low to medium temperature until the mixture begins to simmer. **DO NOT** allow the product to boil.
4. Simmer and stir continuously for 1 minute.
5. Remove from the heat and pour into 6 heatproof ramekins, approximately 8cm in diameter. Allow to set for approximately 60 mins. Keep refrigerated.
6. **Optional**: Before serving, sprinkle sugar over the set Crème Brûlée and caramelise with a blow torch or under a medium grill (be careful of the hot ramekins). Allow to cool and harden before eating.

Please note: The product is best served on the same day it is made. The product can be kept in the fridge for 3 days, however the texture will thicken slightly.

Nutritional Values

Typical Values	Per 100g
Energy	1737 kJ
	415 kcal
Fat	4.5g
of which Saturates	1.7g
Carbohydrates	72.3g
of which Sugars	72.3g
Protein	20g
Salt	0.68g

Made for and imported by Lakeland.

Made in South Africa.