

Crème brûlée



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This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

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- Chilled 4°C
- 1 Piece
- From Scratch

Stage 1
90 °C

- Steam
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Ingredients

1	l	Cream
160	g	Sugar
10	pcs	Egg yolks
1	pcs	Vanilla pod
1	pinch	Brown sugar

1. Food Preparation

Mix the cream with the sugar and the egg yolks. Add the pulp of a vanilla pod. Mix well to dissolve the sugar. Then fill evenly into small molds cups, or soup plates

2. Cooking Instruction

Place the filled plates on a perforated GN tray and place it in the preheated Convotherm. Steam it now by 90°C for about 30 min. After the cooking, check briefly whether the cream has already stumped. Otherwise cook a little longer. Then, if possible, immediately place in a refrigerator and allow to cool down completely. To get the sugar caramel, sprinkle on the chilled crème brûlée surface some brown sugar and torch it until the sugar goes into caramel and gets crispy.

3. Food Serving Instruction

Sprinkle the sugar on it shortly before serving, otherwise it will draw moisture and will not get crispy anymore. Also keep in mind, as more liquid from the cream, you add in a cup or plate, the cook time could get longer due to the higher density. Add some fresh fruits or berries as a garnish, and serve it directly, so that the crispy caramel is not getting soft again.