

Thai Tea Creme Brûlée



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This recipe is available for:

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- Chilled 4°C
- 10 Pieces
- From Scratch

Stage 1
100 °C

- Steam
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Ingredients

354.88	ml	Cream
56.7	g	Sugar
4	each	Egg Yolks
10	g	Thai Tea

1. Food Preparation

Scald cream with Thai Tea (squeeze tea from Sachet), temper yolks and sugar, and pour into ramekins.

2. Cooking Instruction

Place ramekins on GN pan. Put it in the oven and cook as profile.

3. Food Serving Instruction

Sprinkle on sugar and torch before serving.