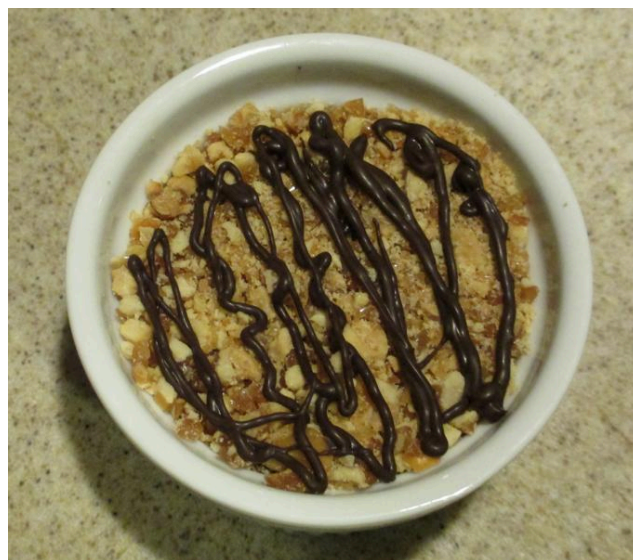





SNICKERS CREME BRULEE

This popular candy is paired up with Crème Brulee and requires no caramelizing of the product

Yield: 8 Desserts



INGREDIENTS

- 4 C  Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- 7 1/2 oz snickers bites, unwrapped, chopped fine
- 6 oz peanut brittle, chopped fine
- 2 1/4 oz Chocolate wafers or chocolate chips

DIRECTIONS

- 1 In a 2 quart sauce pot place the thawed Premium Custard Base in, add Chopped Snickers and blend in well.
- 2 Bring to a boil on medium high heat while stirring for 3 to 5 minutes.
- 3 In a 5 oz. Ramekin pour 4 oz. of the Premium Custard Base, allow to set for about 5 to 10 minutes and top with 2 T (.75 oz.) of peanut brittle, refrigerate until product completely sets.
- 4 Melt chocolate and keep warm until Crème Brulee sets.
- 5 Once Crème Brulee is set drizzle top with 2 tsp. (.25 oz.) of melted chocolate.