TROPICAL FRUIT CREME BRULEE

Find yourself in the Tropical Islands with this no torch Crème Brulee

Yield: 8



INGREDIENTS

4 C	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
4 oz	Pinneapple, canned,1/4" diced
4 oz	Fresh Kiwi,peeled,1/4" diced
1 C	Coconut, toasted
4 oz	Fresh Mango peeled, pitted, 1/4" diced

DIRECTIONS

1. In a 2 quart sauce pot place the thawed Premium Custard Base, bring to a boil on medium high heat while stirring for 3 to 5 minutes.
2. Place into 5 to 6 oz. ramekins or Crème Brulee dish ½ oz. (1 T) pineapple ½ oz. (1 T) mango ½ oz. (1 T) kiwi
3. Pour 4 oz. of Premium Custard Base mixture over fruit and evenly top with 2 T of the toasted coconut on top of mixture and refrigerate until product sets.

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