

## **TROPICAL FRUIT CREME BRULEE**

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

## Yield: 8

## **INGREDIENTS**

- 4 C 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

2

- 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.
- 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
- 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.