



## STRAWBERRY CREME BRULEE BITES

Summertime in a bite - ripe strawberries filled with chilled crème brulee and finished with a cracked sugar crunch and juicy blackberries.

**Yield:** Make desired amount

### INGREDIENTS

strawberries whole large

**RICH'S** Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)

Sugar

blackberries



### DIRECTIONS

- 1 Clean and cut stems off of large strawberries. To prep the berries for the creme brulee filling lay the berries on a side to find the flat spot. Then cut the top off just enough to expose the hollow center. Scoop out the center with a melon baller.
- 2 Heat Premium Custard Base and pour into the strawberries and chill
- 3 Just before serving sprinkle with sugar and torch the sugar.
- 4 Garnish with blackberries and serve