



CAFE AU LAIT CREME BRULEE.

Classic creme brulee flavored with espresso mixed with chocolate cake bites and finished off with Rich's® Chocolate On-Top®.

Yield: 1 Dessert



INGREDIENTS

- 1 Each **RICH'S** Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- 1 Each **RICH'S** Allen® 7" Round Uniced Single Layer Cake Chocolate (#05261)
- 1 Each **RICH'S** On Top® Chocolate Whipped Topping, 6 16-Oz Bags (#16462)
- 2 **tbsp.** Instant Espresso

DIRECTIONS

- 1 Whisk instant espresso into Premium Custard Base and bring it to a simmer for 3 minutes.
- 2 Dice the Chocolate Cake into small pieces and place it the ramekin.
- 3 Pour hot Premium Custard Base mixture over diced cake and allow it to cool.
- 4 Garnish with On Top® Chocolate Whipped Topping and shaved chocolate if desired.

CHEF NOTES

The Hot Premium Custard Base mixture kind of melts the cake, however, the little squares of cake hold their shape, kind of like small pockets of chocolate pudding in the custard.