




CREME BRULEE

Crème Brûlée

Yield: 8 servings

INGREDIENTS

32 oz  Culinary Solutions Premium Custard Base
Liquid, 12 32-Oz Cartons (#03869)

3 1/2 oz Granulated Sugar



DIRECTIONS

- 1 In a 2 quart sauce pot place the thawed Premium Custard Base in, boil on medium high heat while stirring for 3 to 5 minutes.
- 2 Simmer for 5 to 10 minutes
- 3 Pour 4 oz. of mixture into serving ramekins and refrigerate until product sets.
- 4 Once set top with 1 T of granulate sugar and cover surface of custard with an even layer
- 5 When ready to serve use a torch or hot salamander over to carefully caramelize sugar until lightly browned and bubbly