CREME BRULEE

Crème Brulee

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

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