CRÈME BRÛLÉE

Crème Brûlée the easy way! This classic and elegant dessert has never been simpler with Rich's Culinary Solutions Premium Custard Base Liquid.

Yield: 8



INGREDIENTS

4 C	Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
8 tbsp.	Granulated Sugar

DIRECTIONS

1. Place thawed Premium Custard Base in a 2 qt sauce pot
2. Boil on medium high heat and stir for 3-5 minutes
3. Simmer for 5-10 minutes
4. Pour ½ cup of the mixture into serving ramekins and refrigerate until it settles
5. After it settles, top each ramekin with 1 tbsp of granulated sugar in an even layer
6. Before serving, use a torch to carefully caramelize the sugar on top until it's lightly browned and bubbly. Serve

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