



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 $\frac{1}{2}$ 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

