



CRÈME BRÛLÉE COCKTAIL

Crème Brûlée – in cocktail form! This creamy delight is sure to be a hit on your dessert cocktail menu! Use Rich's Culinary Solutions Premium Custard Base Liquid for an easy crème brûlée base, adding in vanilla vodka and butterscotch schnapps for a flavorful sip.

Yield: 2 cocktails

INGREDIENTS

2/3 C	Sugar
1/3 C	Water
1/2 C	Vanilla Vodka
1/4 C	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
2 tbsp.	Butterscotch Schnapps
	Caramel Sauce, to garnish



DIRECTIONS

- 1 Line a baking sheet with foil.
- 2 Place sugar and water in a small saucepan over low heat until the sugar dissolves.
- 3 Increase heat to medium and cook until dark and golden. Pour the mixture onto the foil-lined tray and set aside to cool. Once cool, break toffee into shards.
- 4 Pour custard base, vodka and butterscotch schnapps in a large bowl and whisk to combine.
- 5 Pour a little caramel sauce on a plate. Dip the rim of the serving glasses into the sauce to coat.
- 6 Fill glasses with the custard mixture. Chill for at least 2 hours.
- 7 Top with toffee shards. Serve.