CRÈME BRÛLÉE COCKTAIL

Creme Brulee – 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 creme brulee base, adding in vanilla vodka and butterscotch schnapps for a flavourful sip.

Yield: 2 cocktails



INGREDIENTS

	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
1/3 C	Water
1/2 C	Vanilla Vodka
2/3 C	Sugar
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.

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