



## LEMON BERRY CREME BRULEE

Fruity take on a classic Crème Brulee

**Yield:** 12 3oz. desserts



### INGREDIENTS

12 oz	Strawberries (sliced)
1 fl.oz.	Lemon extract
12 oz	Fresh blueberries
4 oz	sugar in the raw
32 oz	<b>RICH'S</b> Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)

### DIRECTIONS

- 1 place 1 oz of sliced strawberries and blueberries in each of the ramekins.
- 2 bring the completely thawed Premium Custard Base to a boil in a 2 quart sauce pan.
- 3 remove from heat and add your lemon extract and stir till evenly blended.
- 4 pour Premium Custard Base into the ramekins over the fruit.
- 5 Chill for an hour and sprinkle sugar across the top and torch till the sugar is caramelized.

### CHEF NOTES

I tried to add the 2 qt sauce pan in the tools section and the directions section.