




TROPICAL FRUIT CREME BRULEE

Find yourself in the Tropical Islands with this no torch Crème Brulee

Yield: 8

INGREDIENTS

4 C  CULINARY SOLUTIONS PREMIUM CUSTARD
BASE LIQUID, 12 32-OZ CARTONS (#03869)

4 oz Pineapple, canned, 1/4" diced

4 oz Fresh Kiwi, peeled, 1/4" diced

1 C Coconut, toasted

4 oz Fresh Mango peeled, pitted, 1/4" diced



DIRECTIONS

- 1 In a 2 quart sauce pot place the thawed Premium Custard Base, bring to a boil on medium high heat while stirring for 3 to 5 minutes.
- 2 Place into 5 to 6 oz. ramekins or Crème Brulee dish 1/2 oz. (1 T) pineapple 1/2 oz. (1 T) mango 1/2 oz. (1 T) kiwi
- 3 Pour 4 oz. of Premium Custard Base mixture over fruit and evenly top with 2 T of the toasted coconut on top of mixture and refrigerate until product sets.