



Chocolate Amaretto Crème Brulée Cup



RECIPE

Ingredients

Ballerina Cup
(**de Boer Food L112-02**)
Amaretto Custard, *see recipe*
Caramel Sauce
Chocolate Sauce
Broken Caramelized Sugar
Curls Milk
(**de Boer Food L421-34**)
Panatellas Retro 7.8”
(**de Boer Food L931-76**)
Mint Sprig

Amounts

1 each

2 Tbsp.
¼ tsp.
¼ tsp.
As Needed
1 tsp.

1 each

1 each

Preparation Method:

- Fill Ballerina cup with Amaretto Custard. Place in center of plate.
- Drizzle plate with Caramel and Chocolate Sauces.
- Place Broken Caramelized Sugar as garnish. Top with Curls Milk.
- Lay Panatellas Retro 7.8” décor across cup.
- Garnish with Mint sprig if desired.
- Serve immediately.



Ballerina Cup
L112-02
(W 2.6” x H 1.2”)
105 pcs/case



Panatellas Retro 7.8”
L931-76
6 x 110 pcs/case



Curls Milk
L421-34
8.8 lb/case

RELATED RECIPE - Amaretto Custard

Ingredients

Eggs, whole
Milk
Sugar, Granulated
Vanilla Extract
Amaretto

Amounts

4 each
2¼ cups (vol.)
1½ cups (vol.)
1/8 tsp.
¼ cup (vol.)

Preparation Method:

- Place eggs in mixing bowl. Beat gently.
- Add remaining ingredients. Mix to incorporate.
- Transfer to sauce pan. Heat slowly over low heat, stirring constantly.
- Once mixture is hot, transfer to baking dish and place in 325° oven.
- Bake for approximately 40 minutes.
- Remove from oven. Allow to cool.
- Refrigerate until ready to use.