



Balancing Act Crème Brûlée



RECIPE

Ingredients

Crème Brulee, see recipe
 Strawberry, fresh
 Panatellas White 7.8"
 (de Boer Food L931-71)
 Puccini
 (de Boer Food L912-66)

Amounts

1 each
 1 each
 1 each
 1 each

Preparation Method:

- Cut Strawberry in half.
- Place Puccini decoration into the Strawberry (as shown).
- Cut the Panatellas White in half. Place it through the Puccini hole.
- Serve immediately.



Puccini
 L912-66
 (W 1.3" x H 1.9")
 6 x 295 pcs/case



Panatellas White 7.8"
 L931-71
 6 x 110 pcs/case

RELATED RECIPE - Crème Brulée

Ingredients

egg yolks
 Sugar
 White sugar (divided)
 Vanilla extract
 Heavy cream
 Brown sugar

Amounts

1-1/4
 1 tsp.
 1/2 tsp.
 1/8 tsp.
 1/2 cup
 1-1/4 tsp.

Preparation Method:

- Preheat oven to 300 degrees (F) for 20-30 minutes.
- Beat egg yolks, 1 tablespoons sugar and vanilla in a mixing bowl until thick and creamy.
- Pour cream into a saucepan and stir over low heat until it almost comes to boil. Remove the cream from heat immediately. Stir cream into the egg yolk mixture; beat until combined.
- Pour cream mixture into the top of a double boiler. Stir over simmering water until mixture lightly coats the back of a spoon; approximately 3 minutes. Remove mixture from heat immediately and pour into a shallow heat-proof dish.
- Bake in preheated oven for 30 minutes. Remove from oven and cool to room temperature. Refrigerate for 1 hour, or overnight.
- Preheat oven to broil.
- In a small bowl combine remaining 1/2 tablespoon white sugar and brown sugar. Sift this mixture evenly over custard. Place dish under broiler until sugar melts, about 2 minutes. Watch carefully so as not to burn.
- Remove from heat and allow to cool. Refrigerate until custard is set again.