

Weissbier Creme Posset with toffee caramel sauce

Cuisine: German
Food category: Desserts



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Program steps

1

 Steaming

 Termination by time

 01:00

hh:mm

 85

°C

 50

%



Ingredients - number of portions - 10

Name	Value	Unit
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Name	Value	Unit
water	200	ml
granulated sugar	500	g
whipped cream 33%	500	ml
sea-salt	2	g

Name	Value	Unit
fresh blueberries	50	pcs
blackberries	20	pcs
raspberries	30	pcs
mint	20	pcs

Name	Value	Unit
egg yolk	10	pcs
whipped cream 33%	1000	ml
wheat beer	500	ml
lime zest	1	g
vanilla bean	2	pcs
granulated sugar	300	g

Nutrition and allergens

Allergens: 3, 7
Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, Zn
Vitamins: A, B, C, E, Kyselina listová

Nutritional value of one portion	Value
Energy	319,3 kJ
Carbohydrate	80 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Weissbier Creme Posset: We need 10 screw-top jars, 200 ml each. Beat the egg yolks in a kettle, while the beer, cream, sugar and the halved vanilla pods are slowly brought to the boil until the sugar has completely dissolved. Strain the hot liquid through a sieve and slowly add it to the egg yolks. Continue to whisk everything carefully.

Toffee caramel sauce: Bring the sugar, salt and water to the boil in a pot and let it reduce until a light yellow caramel is formed at approx. 125°C. Remove from heat and add the cream, then simmer slowly for about 4 minutes. Pour ¾ of the toffee caramel sauce into the jars and freeze; use the remaining sauce to decorate the plates. Pour the cream posset onto the frozen toffee caramel sauce and close immediately, then cook sous-vide in steam mode at 85°C for 60 minutes.