

Coffee creme brulee

Cuisine: French
Food category: Desserts



Author: Ondrej Vlcek

Company: Retigo



Program steps

Preheating: 125 °C

1

Combination

50 %

Termination by time

00:45 hh:mm

110 °C

60 %

Ingredients - number of portions - 20

Name	Value	Unit
double cream 33%	2	l
milk 3.5%	600	ml
vanilla bean	4	pcs
caster sugar	350	g
egg yolk	20	pcs
espresso	4	pcs

Nutrition and allergens

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

Nutritional value of one portion	Value
Energy	71.1 kJ
Carbohydrate	17.5 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Mix cream and milk in a saucepan. Cut the vanilla pod lengthwise and scrape out the seeds, which we add to the pot together with the pods. If we don't have pods, we can replace them with vanilla paste or essence. Bring to a boil slowly. Meanwhile, mix the egg yolks with the sugar in a bowl.

If we use a whisk, we only mix lightly so that we don't have too much air in the yolks. Remove the empty pods from the cream and slowly pour it over the side of the bowl, stirring constantly, into the egg yolks and sugar. The yolks must not be cooked, so it is necessary to pour slowly.

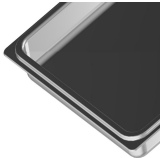
After mixing, we add 4 espressos to achieve the coffee taste. We can also use coffee liqueur.

Strain the whole mixture through a sieve. Pour into bowls or coffee cups and place in a baking tray.


Pour about 1 to 2 cm of water on the tray so that the bowls or cups sit in the water bath. We cook according to the set program.

Preparation time may vary depending on portion size.

Recommended accessories



GN container Stainless steel full



Enameled GN container