

# Creme Brulee

Cuisine: **French**  
Food category: **Desserts**

Author: **Pavel Gaubmann**  
Company: **Retigo**



## Program steps

1

 Hot air

 100 %

 Termination by time

 01:10 hh:mm

 90 °C

 40 %



Ingredients - number of portions - 6		
Name	Value	Unit
egg yolk	240	g
vanilla bean	1	pcs
milk 3.5%	150	ml
whipped cream 33%	900	ml
caster sugar	200	g
cane sugar	30	g

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	296.7 kJ
Carbohydrate	38.7 g
Fat	12.4 g
Protein	6.8 g
Water	0 g

Directions

Mix the egg yolks with sugar and cold cream. Cut the vanilla pod lengthwise and scrape out the seeds with a knife, which we add to the milk and bring to a boil. Then mix everything and mix well. Pour into ceramic bowls. Bake at 90°C without steam for about 1 hour. Let the finished Crème Brûlée cool. When serving, sprinkle with cane sugar, flambé until the sugar caramelizes. Served with citrus tartare and butter biscuits.

## Recommended accessories



Vision Bake