

Crème Brûlée

Cuisine: French

Food category: Desserts

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Company: Retigo



Program steps

1	Hot air	100 %	Termination by time	01:10 hh:mm	90 °C	40 %	
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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

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.

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

Recommended accessories



Vision Bake