

DESSERTS

CRÈME BRÛLÉE WITH "CARAMBAR"

Ingredients (For 4 people)

- 1 l cream
- 200 g egg yolks
- 100 g caster sugar
- 20 Carambars

Preparation:

Heat the cream in a saucepan with the Carambars cut into pieces.

In a bowl, mix the egg yolks and the sugar, and incorporate the Carambar cream.

Preheat the oven to 95 C and pour the mixture into individual verrines (small glasses).

Bake at 95°C for 40 minutes and place in the refrigerator.

