

GINGERBREAD CRÈME BRÛLÉE

Benefit from the pre-programmed recipes in your combi steamer!

8 SERVINGS

4 C (500 ml) whipping cream

12 large egg yolks

½ C (120 ml) sugar

2 tsp (15 ml) Gingerbread spice blend

½ tsp orange zest, micro-planed

3 tsp (15 ml) vanilla extract

½ C (120 ml) sugar

PREPARATION:

1. Step: Place 8 crème brûlée dishes on Sheet Pan and set aside.
2. Step: Select the program “Flan/ Crème Brûlée" on the Combi and preheat.
3. Step
: Heat cream with orange zest and gingerbread spice mix in a sauce pan over mediu

Do not overheat. Remove pot from heat.
4. Step
: In a separate bowl, whisk egg yolks with sugar and Vanilla Extract. Slowlyadd w
Divide custard mixture between crème brûlée dishes.
Place sheet in oven; Combi steam for 30 minutes or until edges are s

let cool to room temperature.
5. Step: Refrigerate for a minimum of 6 hours, or overnight.
6. Step
: To serve sprinkle sugar evenly over the Crème and caramelize using a blowtorch