



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 medium heat.
- 4. Step**
: In a separate bowl, whisk egg yolks with sugar and Vanilla Extract. Slowly add the hot cream mixture to the egg yolks, whisking constantly.
Divide custard mixture between crème brûlée dishes.
Place sheet in oven; Combi steam for 30 minutes or until edges are firm.
- 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.