



EASY CRÈME BRÛLÉE MIX

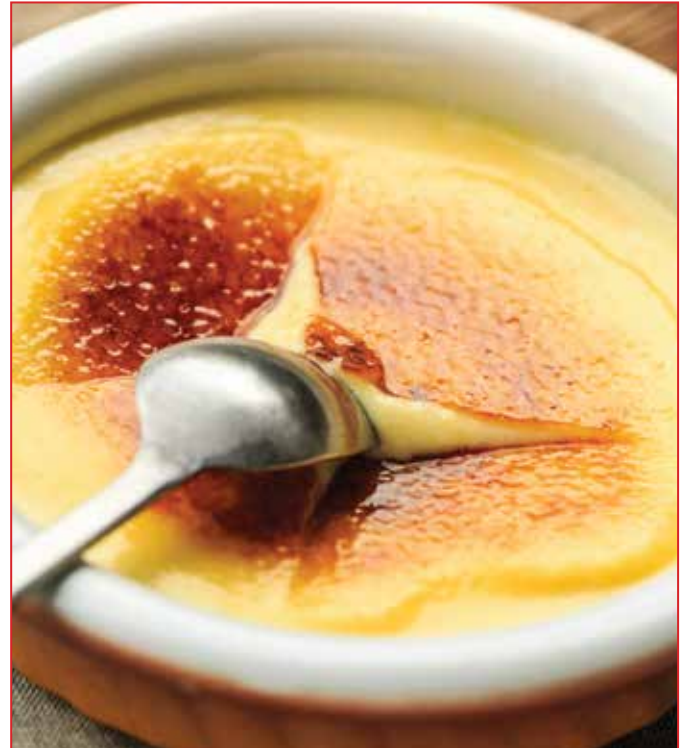
Premium dessert mix for preparing the classic French Crème Brûlée.

- ✓ Rich & creamy mouthfeel
- ✓ Gelatine free & egg-free
- ✓ Hassle-free preparation process
- ✓ Delivers consistent results

EASY CRÈME BRÛLÉE MIX

Surprise your customers with rich, creamy & Scrumptious Crème Brûlée prepared using **SwissBake® Easy Crème Brûlée Mix**. A powdered gelatine-free and egg free mix for preparing delicious, traditional vanilla crème brûlée dessert with minimal hassle & no baking required.

This premium dessert mix is an instant solution for the preparation of classic French Crème Brûlée. Simply heat & whisk all ingredients together on a saucepan in order to get your perfect dessert mixture ready in minutes. Refrigerate the mixture for 2 hours before serving the Crème Brûlée to customers. Serve it directly or sprinkle with sugar & caramelize the top with a torch to get an enchanting golden top crust.



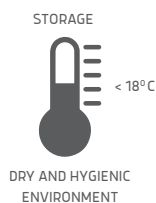
This mix has been formulated using all-natural gelatine-free ingredients & conveniently delivers consistent results. Ideal for professional chefs & bakers who offer customers premium dessert preparations or simply looking to surprise them with scrumptious dessert offerings.

RECIPE

Heavy Crème	400 gm	500 gm
Whole Milk	400 gm	300 gm
EASY CRÈME BRÛLÉE MIX	150 gm	150 gm

INGREDIENTS

Sugar, Modified Starch, Edible Maize Starch, Lactose, Flavour (Vanilla, Milk), Salt, Natural Colour (E160a, E160b, E101), Thickener (E410).



PREPARATION

In a small bowl add Easy Crème Brûlée Mix and half portion of milk, mix well and keep aside. Heat rest of the milk and heavy cream in a saucepan while stirring continuously, add diluted brûlée's mix milk mixture and whisk vigorously. Once everything gets combined and form a mixture, pour the mixture into heat resistant moulds. this is base creme custard for creme brûlée's. You can also pour the mixture into a tray a cool & use it as a filling for pastries and speciality desserts. Place the moulds in a refrigerator for a minimum of 2 hours or overnight as required. Just before serving, sprinkle the surface with a little sugar and use a torch to caramelize the sugar to form a beautiful golden dust.