



Pastry Star Crème Brûlée

Recipe yields 8 portions

QTY	UNIT	Description	SUPC
8	Oz	Crème Brûlée powder	3435371
1	Cup	Half and Half	4828554
1	Pt.	Heavy Cream	4828802
1	Cup	Half and Half	4828554
8	Each	Sugar in the Raw Packet	3125531

Garnish Ideas

QTY	UNIT	Description	SUPC
		Strawberry	6235501
		Raspberry	1182336
		Blueberry	2036481
		Mint	1679984
		Sweetened Whipping Cream	3952401

Preparation:

1. In a bowl mix the Crème Brûlée powder and 1 cup of half and half
2. Combine the other cup of half and half and the heavy cream in a heavy bottom sauce pan and bring to a simmer
3. Get the individual dishes ready
4. When the cream is simmering, whisk in the Crème Brûlée powder and half and half
5. Bring the mixture back to a simmer and continue to stir constantly. Allow to simmer for one minute.
6. Remove from the heat and pour into the dishes.
7. Refrigerate for at least 2 hours prior to service

Presentation:

1. Remove Crème Brûlée from cooler and allow to briefly warm up to remove the "chill". (for restaurant service this can also be accomplished by warming in the microwave on a very low heat setting for 20 seconds)
2. Sprinkle the natural sugar on top of the Crème Brûlée and rotate the mold to allow even coverage
3. Use a blow torch to "burn" the sugar to create the light brown top crust
4. Garnish with fresh fruit or whipped cream