



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