



CITRUS CREME BRULEE

 Prep Time: 15 min

 Cooking Time: 50 min

 Serves: 12

Ingredients

1 L	Cooking Rich™
500 ml	Full cream milk
2	Oranges grated zest
12	Large egg yolks
1 cup	Sugar, plus extra for brûlée topping
	Fresh summer fruit to garnish

Method for the base

1. In a medium saucepan, combine the Cooking Rich™, milk and orange zest and heat until just before boiling. Remove from the heat and let stand, stirring occasionally, until the cream mixture cools to room temperature. Remove the orange zest
2. In a medium bowl whisk together the egg yolks and 1/2 cup sugar and then stir in the Cooking Rich™ mixture. Pour the custard through a fine-mesh sieve set over a large glass measuring jug, then divide the custard evenly among 6 ramekins.
3. Place the ramekins in a baking dish and pour water into the dish to halfway up the sides of the ramekins. Bake until the custards are just set, 35 to 40 minutes.
4. Remove from the oven and let cool in the water bath to room temperature. Cover with plastic wrap and refrigerate until well chilled, at least 2 hours or up to 1 day.
5. Once set, sprinkle approximately 1 tbsp. sugar evenly over each custard. Using a blowtorch, caramelize the sugar until it melts and turns golden brown. Let the crème brûlée stand at room temperature until the sugar hardens, 1 – 2 minutes.

Infinite Possibilities. **One Family.**

Rich Products Corporation Africa 77 Earp Street, Ophirton, Johannesburg, South Africa, 2091

Tel: 0860-0-RICHS (74247) www.richs.co.za

For detailed product information and additional recipes, please visit www.richs.co.za 