CRÈME CARAMEL



Menù Ingredients

1 pack Crème caramel - DM1

300 g Zucchero caramellato - Caramel Sugar - DN0

Ingredients

1 L Fresh milk

400 g Sugar

Chef: Monica Copetti

Gluten Free

Method

For 80 servings

Dissolve the Crème caramel preparation in a large saucepan with part of the milk until smooth. Bring the remaining milk to the boil and add the former, stirring with a spoon. Bring back to the boil and leave on the heat, stirring constantly for 2 minutes. Remove and pour directly into the moulds. Place in the fridge for at least 2 hours or in the blast chiller. Meanwhile prepare the caramel decorations. Melt the caster sugar in a bain-marie and pour onto a surface lined with baking paper, creating abstract shapes. Leave to harden and store in a cool place. Serve the Crème caramel decorating with caramel pieces and caramel sugar.

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