



Three types of crème brûlée



Rezept für 4

Ingredients for the raspberry crème brûlée

125 g raspberry coulis
250 ml cream
30 g sugar
4 egg yolks
50 g cane sugar

Ingredients for the exotic crème brûlée

125 g exotic puree
250 ml cream
30 g sugar
4 egg yolks
50 g cane sugar

Ingredients for the vanilla crème brûlée

90 g milk
250 ml cream
75 g sugar
5 egg yolks
1 vanilla pod
50 g cane sugar

To prepare the raspberry crème brûlée

Separate the eggs. Bring the fruit puree to the boil with the cream and sugar. Quickly whisk the mixture into the egg yolk. Cook the mixture until soft and thickened but not set, pass through a sieve, fill the ramekins and poach. Preheat the Combi-Steamer to 95 °C (hot air). Place the ramekins on a tray and cover with cling film. The cling film should be pulled tight and must not touch the crème brûlée mixture. Leave to set for 25-30 mins., depending on the size of the ramekins. Leave the ramekins to cool, sprinkle with cane sugar and caramelize with a blowtorch prior to serving.

**To prepare the exotic crème brûlée**

Separate the eggs. Bring the exotic puree to the boil with the cream and sugar. Quickly whisk the mixture into the egg yolk. Cook the mixture until soft and thickened but not set, pass through a sieve, fill the ramekins and poach. Preheat the Combi-Steamer to 95 °C (hot air). Place the ramekins on a tray and cover with cling film. The cling film should be pulled tight and must not touch the crème brûlée mixture. Leave to set for 25-30 mins., depending on the size of the ramekins. Leave the ramekins to cool, sprinkle with cane sugar and caramelize with a blowtorch prior to serving.

To prepare the vanilla crème brûlée

Separate the eggs. Bring the cream, milk, sugar and scraped-out vanilla pod to the boil. Quickly whisk the mixture into the egg yolk. Cook the mixture until soft and thickened but not set, pass through a sieve, fill the ramekins and poach. Preheat the Combi-Steamer to 95 °C (hot air). Place the ramekins on a tray and cover with cling film. The cling film should be pulled tight and must not touch the crème brûlée mixture. Leave to set for 25-30 mins., depending on the size of the ramekins. Leave the ramekins to cool, sprinkle with cane sugar and caramelize with a blowtorch prior to serving.