



SUGARLYTE CRÈME BRULEE

Yield: 3 medium-sized ramekins

Ingredients:

500 ml	Heavy Cream
43 g	PEOTRACO SUGARLYTE
5 ml	Vanilla Extract or 1 Vanilla Pod
3 pcs	Egg Yolks
12 g	PEOTRACO SUGARLYTE

Brulee Sugar:

50 g	PEOTRACO MUSCOVADO SUGAR
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Toppings:

½ cup	PEOTRACO BAKER'S MATE INSTANT WHIPPING CREAM POWDER
¼ cup	Icy cold water
	Mint leaves

Procedure:

1. Pre-heat oven to 265°F/ 130°C
2. Mix egg yolks and 12 grams of PEOTRACO SUGARLYTE in a bowl until well combined. Set aside.
3. Bring heavy cream and 43 grams PEOTRACO SUGARLYTE to simmering.
4. Gently pour over the egg-sugar mixture while whisking.
5. Strain and equally fill up the containers.
6. Bake in a water bath for 25 minutes or until firm.
7. Once baked cool down for 10 minutes, and cover with cling wrap. Chill for 1 hour.
8. Before bringing out the creme brulee, prepare the toppings.
9. Soak PEOTRACO INSTANT CREAM POWDER in cold water for 5 minutes.
10. Whip using a hand mixer until soft peaks. Transfer to piping bag with a star piping tip.
11. Sprinkle and evenly spread PEOTRACO MUSCOVADO Sugar on top of the creme brulee and torch it until it melts.
12. Pipe with the PEOTRACO WHIPPED CREAM and garnish with berries and mint leaves.
13. Enjoy! :D