

Café Crème Brûlée



Crème Brûlée – basic recipe

500 g liquid fresh cream
300 g milk

Bring fresh cream and milk to a boil,
then stir in 150 g **Crème Brûlée**

Preparation:

- Spread one teaspoon instant coffee into a ceramic dish, pour the hot **Crème Brûlée** into the dish.
- Chill for approximately one hour.
- Decorate with **Mocca Beans** as shown in the picture before serving.