

WHITE CHOCOLATE CREME BRULEE

INGREDIENTS

- Cream 400g
- Milk 100g
- Vanilla pod 1
- White Chocolate 150g
- Egg yolk 75g

METHOD

1. In a sauce pan boil the cream, milk, and the split Vanilla Pod.
2. Pour hot mix over chocolate, use a whisk to fully melt chocolate.
3. Pour mix whilst whisking continuously, over the egg yolks so that mix doesn't split or cook the yolks.
4. Pour mix into desired moulds cook in oven at 100c until cooked (cooking time would depend on size mould used) as a guide 30mins.

