

Commercial Recipe:

Creme Brulee Mix - Instructions:

Yield: Approximately 8 servings.

Ingredients:

- 8 oz. (226 g) Mix
- 1 quart (907 g) Half & Half
- 1 quart (907 g) Heavy Cream

Directions:

1. Combine Mix with 1/2 quart of half & half.
2. In pan combine remaining 1/2 quart half & half with heavy cream.
3. Bring to boil.
4. Whisk the powder mixture into the hot liquid. It is very important to add the powder while keeping the liquid on the heat.
5. Return to boil for 1 minute, stirring constantly.
6. Pour the mixture into serving dishes and refrigerate for a minimum of 2 hours. The mixture will set while cooling.



Please Scan QR code for more information.