

## ***Salted Caramel Creme Brûlée***

### **Caramel Crème Brulée**

Ingredients:

- Cream - 500ml
- Sugar - 75gm
- 7 Yolks
- Caramel sauce - 300gm

Method:

- ✓ *Mix the Cream, sugar and yolks together*
- ✓ *Warm the milk and add the yolk mix.*
- ✓ *Cook it on the double boiler till thick*
- ✓ *Add the caramel sauce and bake in desired moulds at 160 c for 30mins in a water bath. Cover the bath.*

### **Walnut crunch**

Ingredients:

- Walnut broken - 100gm
- Castor sugar - 50gm
- Panko bread crumbs - 60gm
- 1 egg white

Method:

- ✓ *Mix all the ingredients together and bake till crisp.*

### **Caramel sauce**

Ingredients:

- Butter - 80gm
- Sugar - 200gm
- Cream - 300gm

Method:

- ✓ *Caramelize sugar and mix in the butter*
- ✓ *Once the butter is mixed, whisk in the cream carefully*

### **Brandied banana**

Ingredients:

- 4 Bananas
- Sugar - 100gm
- Butter - 30gm
- Brandy - 45ml

Method:

- ✓ *Cut the banana as desired*
- ✓ *Add caramel in the butter followed by the banana • Flambé it with the brandy and cool. Enjoy!!*