

Creme Brulee

10 portions

Ingredients

Custard Powder	0.100gr
Fresh Cream	0.380ml
Corn Flour	0.050gr
Johnny Bags Whey Dairy Blend	0.046gr
Water	0.450ml
White Sugar	0.020gr

Method

1. Mix the whey dairy blend with hot water. Mix the custard powder and the corn flour with 100ml of the liquid.
2. Heat the rest of the whey dairy blend and the cream on the stove till luke warm. Add the custard mix to the liquid on the stove and remove from heat before it thickens.
3. Once mixed well, pour the custard liquid into ramekins. Place the ramekins in a baking tray filled a quarter with water and place in the oven. Bake them for 30 – 40 minutes at 180 degrees and remove from oven. Let it cool to room temperature and place in fridge to set. Once done or before serving, sprinkle some sugar over and crisp with a blow torch.

