Maple Crème Brûlée

Chef	Portions	Preparation
Our Team	**4 to 6**	**15min.**

Ingredients

- [ ] 250 ml maple syrup
- [ ] 550 ml 35% cream
- [ ] 8 units of egg yolk
- [ ] 20 g sugar

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Preparation

— Whisk the egg yolks with the sugar.

— Reduce the maple syrup for about 2 to 4 minutes to give it a stronger taste. Add the cream, mix well and pour over the egg yolks.

— Pour into a crème brûlée baking bowl of your choice and bake in a double boiler at 150°C for 45 minutes.

— Cool and serve at room temperature. Sprinkle a little sugar on top and caramelize with a blowtorch.

— Serve.

— You can add small diced mango or pear at the bottom of your baking bowls.

Bon appétit!

Other favourite recipes from our chefs

Peach meatballs

Thai chicken soup

Confit duck pasta

Tofu, peanut and broccoli stir-fry

Spaghetti sauce

Vegetables with mint and yogurt

Maple and cider ham

Pumpkin soup

Tourtière my way

Fruit Ketchup

N. B. Recipes listed in order of publication