

**Haco**
swiss

Crème Brulée Mix



Serving suggestion

Dosage		
To prepare:	Product:	Double Cream:
1 L	90 g	1 L
2 L	180 g	2 L
4 L	360 g (entire pouch)	4 L

Cooking time: 3 minutes



Keep pouch tightly closed in a cool, dry place.

Best before:

Art. No. 860016

Net weight:
360 g
(= 25 Portions)

Nutrition Facts

Per serving 150 ml (13.5 g):

Amount	Dry mix 100 g	Prepared 150 ml
Energy	1650 kJ 389 Cal	830 kJ 198 Cal
Total Fat	1.0 g	6.0 g
Saturated Fat	0.0 g	3.0 g
Sodium	0.1 g	0.1 g
Carbohydrate	96.0 g	31.0 g
Fibre	2.0 g	0.5 g
Sugars	87.0 g	29.0 g
Protein	0.1 g	5.0 g



- No artificial colours
- No artificial flavours
- No trans fats

Ingredients:

Sugar, corn starch, thickeners (E 407, carob bean gum), stabilizer (E 331), salt, flavour, spice.

Directions:

1. Blend required amount of product into warm heavy cream while stirring well with a whisk.
2. Bring to boil stirring constantly.
3. Reduce heat and simmer for 2 – 3 minutes, stirring occasionally.
4. Pour into heat proof dishes/ramequins and chill in refrigerator (5°C) till set.
5. Just before serving: Sprinkle some brown sugar on top and brown with a blow torch.

Serving suggestion:

Enrich with orange or lemon zests (put the zests into hot milk, let them draw for a moment and strain milk). Garnish with whipped cream and berries.

Flavour with instant coffee or cocoa (coffee + chocolate crème brûlée).

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Schweiz - Suisse - Switzerland

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