

Smooth Crème brûlée

Yield: 1000g (6-8 servings)

Ingredients:

- INA KANTEN SMOOTH 100 13g
- cream 360g
- milk 380g
- egg yolk 200g
- granulated sugar 60g
- vanilla beans

Procedure:

1. Mix cream, milk, INA KANTEN SMOOTH 100, and vanilla beans.
 2. Heat to 80°C stirring with a spatula until dissolved.
 3. Mix granulated sugar and egg yolk in another mixing bowl.
 4. Add some part of 2) to 3) and mix until it becomes smooth. Then, add the rest of 2), and mix well again.
 5. Pour into mold, and chill it until sets.
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