

# Crème Brûlée

## DESCRIPTION

Frozen preparation of crème Brûlée cream in sac a poche, ready to use.

## PREPARATION

- Defrost the "poche" in the fridge for about 14 hours or at room temperature for about 3 hours.
- After usage, close the "poche" with a clip and keep it in the fridge.
- Once opened and defrosted, use the cream within 3 days.

## RECOMMENDED USAGE

### On the cooking-stove:

- Warm up the preparation on the stove, mixing until it starts boiling.
- Portion the product in the «cocottes».

## ALTERNATIVE USAGE

### In the Microwave:

- Portion 100 g of Crème Brûlée in the cocotte.
- Warm up for 1 minute at 750 W (Medium/High).

Cool down in the fridge for about 3 hours.  
Caramelize before serving.

## PACKAGING AND CONSERVATION

Sac à poche: 800g  
Boxes: 6,4 kg  
Pallet: 576 kg.  
Conservation: 12 months at - 20°C.

## INGREDIENTS

**Cream – Rehydrated whole milk – Sugar – Fresh egg yolk – Thickener: E407**  
– Emulsifier: E471 – Vanilla Bourbon