

CRÈME BRULEE



A classic finale to any meal, crème brûlée can be served slightly warm or chilled. Ours is a perfectly luscious vanilla custard topped with a golden caramelized topping. In convenient, re-usable ramekin crocks
PACK SIZE: 12/4 oz crocks per case

Serving Directions

Sprinkle 1 to 2 teaspoons of sugar over each crock (tilt and tap ramekins for even coverage).

For best results, use a small hand-held torch. Hold the torch 4 to 5 inches from the sugar, maintaining a slow and even motion. Stop torching just before the desired degree of doneness is reached, as the sugar will continue to cook for a few seconds after flame has been removed.

If you don't have a torch, place crocks 6 inches below the broiler for 4 to 6 minutes or until sugar bubbles and turns golden brown.