

Coconut Creme Brulee



Serves: 10

Profitability:

Steps:

Pour the liquids into a thick bottomed pan and heat to just below the boil

Reduce the heat and whisk in the powder mix along with the Maggi Coconut Milk Powder. Whisk for 3 mins

Remove from the heat and pour into a jug

Pour the mix into the required moulds. Place in the fridge to set

Remove from the fridge, sprinkle a light layer of caster sugar over the top & glaze with a blow torch and serve

Ingredients:

130g Crème Brulee Mix

500ml Semi Skimmed Milk

500ml Whipping Cream

150g Castor Sugar

3 tbsp Maggi Coconut Milk Powder

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