STRAWBERRY CREME BRULEE BITES



Summertime in a bite - ripe strawberries filled with chilled crème brulee and finished with a cracked sugar crunch and juicy blackberries.

Yield: Make desired amount

INGREDIENTS

- strawberries whole large
- Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- Sugar
- blackberries

DIRECTIONS

1. Clean and cut stems off of large strawberries. To prep the berries for the creme brulee filling lay the berries on a side to find the flat spot. Then cut the top off just enough to expose the hollow center. Scoop out the center with a melon baller.
2. Heat Premium Custard Base and pour into the strawberries and chill
3. Just before serving sprinkle with sugar and torch the sugar.
4. Garnish with blackberries and serve

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