



GINGER MINT MANGO CREME BRULEE

Three fresh flavors blended to give this classic a twist

Yield: 8

INGREDIENTS

- 4 C **RICH'S** Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
- 8 oz Mango, 1/4" cubed
- 3 tbsp. Prepared Ginger Paste
- 1/4 C Fresh Mint, Chopped
- 1/2 C Granulated Sugar

DIRECTIONS

- 1 In a 2 quart sauce pot place the thawed Premium Custard Base in, add 3 T of the Ginger Paste and 1/4 cup of Fresh Mint, blend in well.
- 2 Bring to a boil on medium high heat while stirring for 3 to 5 minutes.
- 3 In a 5 oz. Ramekin place 1 oz. (2T) of Mango on the bottom.
- 4 Pour 4 oz. of the Premium Custard Base mixture over Mango, refrigerate until product completely sets.



- 5 Once set top with 1 T of granulate sugar covering surface of custard with an even layer, use a torch or a hot salamander oven to carefully caramelize sugar until lightly browned and bubbly.