



NUTELLA CRÈME BRULEE

Plain creme brulee has nothing over this one. The addition of nutty chocolaty Nutella makes it a dessert to remember. Your guests won't soon forget the rich filling awaiting them under the traditional crackly sugar shell.

Yield: 8 servings

INGREDIENTS

32 oz RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)

4 oz Nutella, Hazelnut Spread

Sugar, granulated

DIRECTIONS

- 1 Thaw Premium Custard Base and shake well before using.
- 2 Pour mix into sauce pan and add Nutella®.
- 3 Heat mixture on high heat until boiling, stirring constantly during process.
- 4 Once boiling, simmer for 3-5 minutes.



- 5 Pour into 8 ramekins and refrigerate until product sets.
- 6 To Caramelize: Remove ramekins containing custard from the refrigerator.
- 7 Use smooth granulated sugar to cover surface of the custard with an even layer.
- 8 Place ramekins into hot salamander oven at 500 degrees and move shelf to middle position, or use a torch, to carefully caramelize sugar until lightly browned and bubbly.
- 9 Remove custard and allow cooling until ready to serve.