



LEMON BERRY CREME BRULEE

Fruity take on a classic Crème Brulee

Yield: 12 3oz. desserts



INGREDIENTS

- 12 oz Strawberries (sliced)
- 1 fl.oz. Lemon extract
- 12 oz Fresh blueberries
- 4 oz sugar in the raw
- 32 oz **RICH'S** Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)

DIRECTIONS

- 1 place 1 oz of sliced strawberries and blueberries in each of the ramekins.
- 2 bring the completely thawed Premium Custard Base to a boil in a 2 quart sauce pan.
- 3 remove from heat and add your lemon extract and stir till evenly blended.
- 4 pour Premium Custard Base into the ramekins over the fruit.

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Chill for an hour and sprinkle sugar across the top and torch till the sugar is caramelized.

CHEF NOTES

I tried to add the 2 qt sauce pan in the tools section and the directions section.