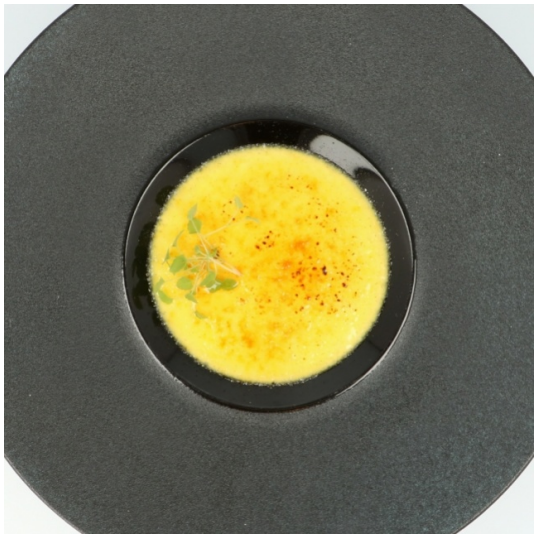
Crême brûlée with lemongrass



Ingredients

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- 1 ml fresh full-fat milk
- 575 g granulated sugar
- 375 g Bresc Lemongrass puree
- 40 g vanilla sugar
- 18 egg yolks
- 3 dl cream
- Lime cress

Preparation method

Bring the vanilla sugar and milk to the boil. Remove the pan from the heat and add the lemongrass puree. Whisk the egg yolks with 180 grams of the granulated sugar until they bind. Add hot milk and mix it all together. Add the cream. Strain the mixture through a fine funnel sieve. Pour it into the moulds. Bake in the oven at 80 °C for 35 minutes. Allow to cool. Sprinkle a thin layer of sugar on the crème. Use a blow touch to create a layer of caramel on top. Garnish with the lime cress. Serve lukewarm.

Used Bresc products



Bresc Lemongrass puree 450g

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