

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019318
Revision:	3
Revision Date:	30/09/2020
Created By:	4543
Document reviewed	

10000166 - Crème Brulee - TIS

Crème Brûlée is a smooth liquid product which on heating and subsequent cooling, sets to give a luxurious Crème Brûlée. The product comes in 12 x 1 litre packs.

MAKE UP INSTRUCTIONS

- Bring to the boil, stirring continuously.
- Pour into ramekins, cool slightly and then refrigerate for a minimum of 2 hours until set.
- Prior to serving, sprinkle with demerara sugar and caramelize with a blow torch.

STORAGE DETAILS

- Unopened – ambient storage for 12 months.
- Opened - store under chilled conditions and use within 7 days.
- Crème Brûlée can be kept in a refrigerator, made up, for a maximum of 2 days.

SERVING OPTIONS

- Add fruit, alcohol (up to levels of 20%), chocolate, nuts or spices of your choice to create a twist on tradition.