

CRÈME BRÛLÉE

Ingredients

- 1 BOTTLE LIEFMANS FRUITESSE
- 1 VANILLA POD
- 400 ML CREAM (40% FAT)
- 6 EGG YOLKS
- 40 G SUGAR



RECIPE

1. Preheat the oven to 120°C.
2. Bring the Liefmans Fruitesse to the boil, leave to reduce by half, then remove from the heat.
3. Slice the vanilla pod in half lengthways and remove the seeds with the back of a knife. Add these plus the cold cream to the reduced Liefmans.
4. Whisk the egg yolks and sugar well. Then add the cold cream mixture. Mix well and divide between 4 ovenproof dishes. Place in the oven for 60 minutes.
5. Remove from the oven and place in the fridge to cool.
6. Just before serving, sprinkle the sugar over the surface of each dish. Melt the sugar using a gas burner. Take care, the sugar should caramelize, but not burn. Serve immediately and enjoy!

Liefmans
ON THE ROCKS