

**Crème Brulée Tarts**

**Ingredients:**

Dark Chocolate Biscuit Crumb	0.300Kg
Butter	0.100Kg
Macphie Crème Brulée	1.000Kg
Demerara Sugar	0.120Kg
Raspberries	8x



**Method:**

1. Melt the butter and add into the biscuit crumb and mix until combined. Press into small tart tins and put into the fridge to set.
2. Pour the crème brulée into a saucepan, stirring continuously and bringing to the boil
3. Pour the warm crème brulée into the biscuit bases and put back into the fridge and allow to set
4. Once the crème brulée has set pour over some of the demerara sugar and using a blow torch heat the sugar until it caramelises
5. Add a raspberry and serve