

Macphie have developed **Crème Brûlée** which can be used on its own or developed in conjunction with other ingredients to produce delicious desserts. **Macphie Crème Brûlée** is a ready to use UHT product which is to be firstly heated and cooled. The product comes in 12 x 1 litre packs.

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### MAKE UP INSTRUCTIONS - TRADITIONAL CRÈME BRÛLÉE

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- Open pack and pour into a suitable vessel.
- Heat liquid just to the boil ensuring that the liquid is stirred continuously.
- Pour whilst hot into suitable container. Allow to cool then place in chill until set (normally 1-2 hours).
- If required, immediately prior to serving dredge with icing or demerara sugar, then place under a hot grill until the sugar caramelises or use a chef's blow torch (preferred method).

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### MAKE UP INSTRUCTIONS - TARTE AU CITRON

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- Follow instructions as above, adding 5% lemon juice when liquid is hot.
- Deposit as required.

Sweet Sauces, fruit flavourings and alcohol can be added to the Crème liquid to make luxurious alternatives to the traditional Crème Brûlée

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### STORAGE DETAILS

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- Unopened - store at ambient.
- Opened - store under chilled conditions and use within 7 days.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.