

## CUSTARD & CHEESECAKE

# RASPBERRY ROSE CARAMELISED POT DE CREME

Celebrate Mother's Day with our Raspberry Rose Caramelised Pot De Crème recipe made using our BCM-8 Baked Custard Mix - the perfect choice to produce a smooth and creamy custard with a sweet vanilla flavour. This delectable treat is the perfect indulgence this Mother's Day. We hope you enjoy the recipe!

## INGREDIENTS

| INGREDIENTS                                 | WEIGHT (KG OR L) |
|---|------------------|
| Custard Mix                                 |                  |
| Mauri BCM-8 or Smooth Set Baked Custard Mix | 0.500kg          |
| Cold Water                                  | 0.500kg          |
| Boiling Water                               | 1.500kg          |
| Rose Essence                                | 0.001kg          |
| Filling                                     |                  |
| Frozen Raspberry Pieces                     | As Desired       |

## METHOD

### METHOD

#### STEP 1

Add BCM-8 or Smooth Set Baked Custard Mix to cold water and stir until smooth.

#### STEP 2

Add the smooth mix to boiling water while stirring. Bring to the boil.

#### STEP 3

Add rose essence and stir.

### ASSEMBLY

#### STEP 1

Place pieces of frozen raspberries in the bottom of a ramekin dish.

#### STEP 2

Pour hot rose custard over the top of the raspberries and fill mixture to the top of dish.

#### STEP 3

Allow custard to set in the fridge.

**STEP 4**

Before serving sprinkle the top of the custard pot de creme with castor sugar and burn using a blowtorch to caramelize. Serve immediately.

*These instructions may vary depending on manufacturer's premises and equipment used. Serve immediately or store in the fridge below 5°C for up to 24 hours.*