

Earl Grey Cardamom Crème Brûlée

Plated Dessert



RECIPE QUANTITY	25 plated desserts	RECIPE NUMBER	DE30077
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Earl Grey Cardamom Crème Brûlée

1315 g Earl Grey Cardamom crème brûlée	46.39oz
2305 g Edelweiss Pistachio gelato	81.31oz
400 g Crumble	14.11oz

40 g invert sugar	1.41oz
155 g glucose powder 40 DE	5.47oz
25 g milk powder partially skimmed	0.88oz
9 g ice cream stabilizer	0.32oz
1360 g milk 3,5%	47.97oz
175 g heavy cream 35%	6.17oz
100 g pistachios	3.53oz
300 g Edelweiss 36%, white couverture Rondo	10.58oz

FELCHLIN PRODUCTS

CS84 Edelweiss 36%, white couverture Rondo
 DK12 Cardamomosa, cardamom filling
 UE03 Vanilla cream powder, warm

Structure



Fresh Orange segments
 Edelweiss Pistachio gelato
 Almond Crumble
 Crème brûlée &
 Earl Grey Cardamom

Mix the dry ingredients together and add to the milk and cream together with the invert sugar. Pasteurise in the pastomat at 84°C/ 183.2°F. Add the couverture. Cool to 4°C/ 39.2°F and freeze. Fold in the pistachios when extruded.

Basic recipes

Earl Grey Cardamom crème brûlée

1000 g milk 3,5%	35.27oz
65 g Vanilla cream powder, warm	2.29oz
100 g granulated sugar	3.53oz
150 g Cardamomosa, cardamom filling	5.29oz

Bring 750ml of the milk to a boil. Combine the remaining milk with the Cremepulver and mix till smooth. Add the scalded milk and return to heat and cook till fully thickened. Remove from heat and stir in the Cardamomosa. Pour into desired vessels and allow to set 2 hours. Coat with the sugar and brûlée with a torch.

Edelweiss Pistachio gelato

145 g granulated sugar	5.11oz
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Crumble

200 g butter	7.05oz
200 g brown sugar	7.05oz
200 g almonds peeled, ground	7.05oz
200 g pastry flour type 400	7.05oz

Mix soft butter, brown sugar and almond powder together. Slowly incorporate pastry flour and let set in the refrigerator. Rub until crumbly. Bake in the preheated oven.

Baking temperature: 180°C/ 356°F

Baking time: approx. 15 minutes