

# CHOCOLATE CRÈME BRÛLÉE



  
**VALRHONA**  
Let's imagine the best of chocolate®

# CHOCOLATE CRÈME BRÛLÉE

MAKES 8 CRÈME BRÛLÉES

## CRÈME BRÛLÉE

- |                           |   |
|---------------------------|---|
| 150g Milk                 | Heat the milk and cream together.                                     |
| 300g Heavy cream 36%      | Mix the egg yolks and sugar, then combine with the first mixture.     |
| 160g Egg yolks            | Make a ganache by gradually combining the hot cream with the          |
| 40g Sugar                 | melted chocolate.   |
| 150g <b>JIVARA 40%</b>    | Mix using an immersion blender to form a perfect emulsion.            |
| or 140g <b>DULCEY 32%</b> | Pour 100g into each mold.   |
| Brown sugar               | Immediately bake at 250°F (120°C) for approx. 28 minutes –            |
| Fleur de sel              | Make sure you turn the tray halfway through.                          |
|                           | Once you are ready to serve, sprinkle on some brown sugar and use     |
|                           | a blowtorch to create a crisp texture.                                |
|                           | If you are making a <b>DULCEY</b> crème brûlée, add a small amount of |
|                           | fleur de sel as well as the brown sugar.                              |