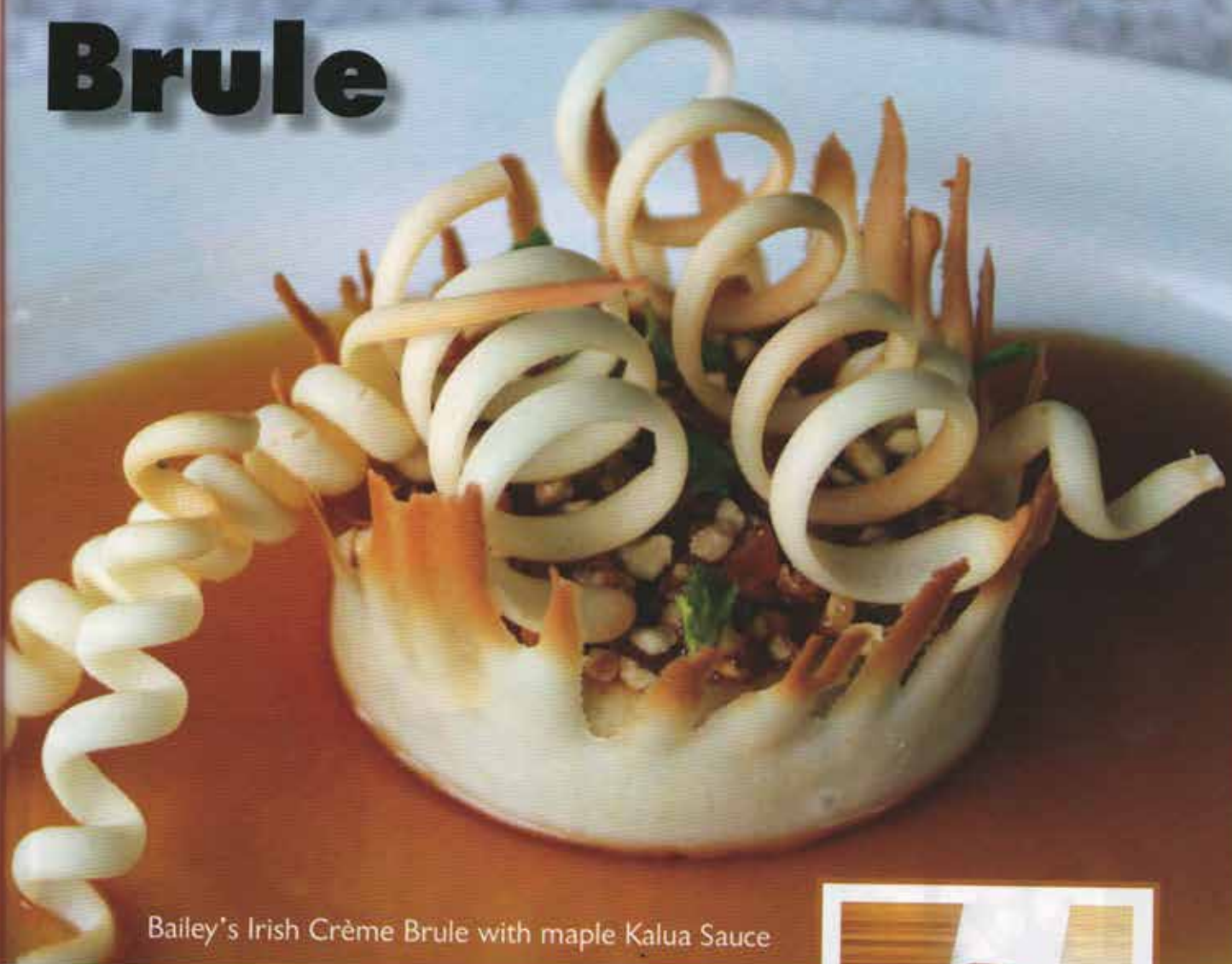


Baile's Irish Crème Brulee



Bailey's Irish Crème Brulee with maple Kalua Sauce

INGREDIENTS

Cooking cream -250gm
 Castor Sugar -65gm
 Egg yolk -5no
 Egg white -1no
 Milk -50ml
 Vanilla ess -5ml
 Bailey's - 30ml
 Brown Sugar -50gm

METHOD

1. Boil the cream and milk.
2. Separately mix in the yolk.
3. Whole egg and sugar.
4. Cold cream and milk that time slowly mix the egg yolk and beat them along the egg white.
5. Baked at double boiling method at 220 degrees for 40 minutes.



Neelamegan
 Pastry Chef
 Turyaa Chennai