



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 Custard Mix	0.500kg
Cold Water	0.500kg
Boiling Water	1.500kg
Rose Essence	0.001kg
Filling	
Frozen Raspberry Pieces	As Desired

PRODUCTS

15838 BCM-8 Custard Mix 15kg

METHOD

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1. Add BCM-8 or BCM-8 Custard Mix to cold water and stir until smooth.
2. Add the smooth mix to boiling water while stirring. Bring to the boil.



3. Add rose essence and stir.

ASSEMBLY

1. Place pieces of frozen raspberries in the bottom of a ramekin dish.
2. Pour hot rose custard over the top of the raspberries and fill mixture to the top of dish.
3. Allow custard to set in the fridge.
4. Before serving sprinkle the top of the custard pot de creme with castor sugar and burn using a blowtorch to caramelise. Serve immediately.