Crema catalana

Recipe by V-ZUG Ltd.



custard with a caramel crust

Preparation	20 Mins
Cooking time	30 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

Crema catalana

3 egg yolks

30 g icing sugar

300 ml single cream

½ tsp cornflour

½ tsp vanilla seeds

1 orange, some grated zest

Caramel

60 g sugar

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Mix all the ingredients together well in a measuring jug. Divide the mixture evenly between the ramekin dishes. Place on a perforated stainless steel tray and cook in the middle shelf position at 85 °C for 30 minutes using the hot air with steaming mode.

Allow the custard to cool then chill in the refrigerator.

Caramel

Sprinkle sugar over the custard and caramelize with a blowtorch.

Cooking steps

Hot air + steaming 85 °C for 30 Mins

Tips

The cooking time can vary depending on shape and quantity: if the custard is too runny, extend the cooking time until it sets.

Accessories

4 ovenproof ramekin dishes à 120 ml

Perforated stainless steel tray

Blowtorch

Additional information

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