



Crema catalana

Recipe by V-ZUG Ltd.



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

custard with a caramel crust

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

Crema catalana

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

Created on

12.04.2023

