



bakery  
ingredients  
innovation

**cereform**<sup>®</sup>

## Crème Caramel

Using Cereform BCM-8 Mix

### Ingredients

#### Caramel

Water	0.1000L
Sugar	0.200kg

### Method

1. To make caramel, combine water and sugar in saucepan. Bring to the boil and continue to cook until syrup becomes caramelised.
2. Divide caramel between 6 medium aluminium tart foils.

### Ingredients

#### Crème

BCM-8 Mix	0.400kg
Cold Milk	0.500L
Cream	1.200L

### Method

1. Add BCM-8 to 500ml cold milk and stir until smooth.
2. Add the mix to simmering cream and bring to the boil while stirring.
3. Pour into caramel filled foils and refrigerate for 30 minutes or overnight.



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