「CADBURY RECIPE」

CHOCOLATE FRUIT MINCE CRÈME BRÛLÉE

30 MINUTES 8 SERVINGS



INGREDIENTS

⅔ cup fruit mince

600ml thickened cream

1/3 cup icing sugar

½ cup milk

180g CADBURY Baking White Chocolate Melts

½ tsp vanilla

7 egg yolks

¼ cup caster sugar

2 tbsp caster sugar, extra

Silver cachous, for decorating (optional)

METHOD

1. **SPOON** fruit mince into the base of 8 × ¾–1 cup ramekins.
2. **COMBINE** the cream, milk, chocolate and vanilla in a saucepan. Gently heat, stirring, until the mixture reaches a simmer. Remove from the heat.
3. **WHISK t**ogether the egg yolks and sugar until thick and the sugar has dissolved. Slowly add the hot chocolate mixture to the egg yolks, whisking continuously until combined.
4. **DIVIDE** the mixture between the ramekins. Place in a baking dish and carefully pour in boiling water until it reaches halfway up the sides of the ramekins. Bake in a moderately slow oven at 150°C for 50 minutes, or until just set. Cool on the bench for 1–2 hours before refrigerating until cold.
5. **SPRINKLE** the top of each crème with the extra sugar, then grill until caramelised. Serve immediately, decorated with silver cachous if desired.

THE COLOUR PURPLE IS A TRADE MARK USED UNDER LICENCE.

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