

CHESTNUT CRÈME BRÛLÉE



Ingredients (For 4 people)

- 8 egg yolks
- 100 g caster sugar
- 150 g chestnut paste
- 1 vanilla pod
- 250 ml liquid cream
- 250 ml whole milk
- Brown sugar

Preparation:

Preheat the oven to 100°C.

Beat the egg yolks energetically in a bowl with the sugar, chestnut paste and vanilla grains to obtain a frothy mixture. Add the cream and milk. Mix.

Pour into a baking dish and bake for 1 hour.

Remove from the oven and chill in the refrigerator.

Top with brown sugar and caramelize using a kitchen blowtorch.

Garnish according to your taste with chestnut chips before serving.

