

# CRÈME BRULEE

10" PLATE



Number	Units	Ingredients	Volume	Weight
1	EACH	ALMOND BASKET	1	EACH
4	OZ	CRÈME BRULEE	4	OZ
2	OZ	RASPBERRY SAUCE	2	OZ
6	EACH	STRAWBERRY HALVES	0.5	OZ
6	EACH	RASPBERRIES	0.25	OZ
8	EACH	BLUEBERRIES	0.5	OZ
1	OZ	BROWN SUGAR	1	OZ
1/4	CUP	WHIPPED CREAM	0.5	OZ
1	EACH	FRESH MINT SPRIG	1/ 50 TH	BUNCH

**Procedure :** PLACE 4 STRAWBERRIES,4 RASPBERRIES& 6 BLUEBERRIES IN AN ALMOND BASKET , TOP WITH CRÈME BRULEE,.. USING FINGER TIPS CAREFULLY PUT BROWN SUGAR IN THE CENTER OF THE BRULEE,THEN TORCH IT TO CARAMELIZE  
DECORATE THE PLATE WITH RASPBERRY SAUCE MAKING SILVER DOLLAR SIZE CIRCLES  
PUT DOLLOP OF WHIPPED CREAM IN THE MIDDLE OF THE PLATE  
PLACE BASKET OVER THE WHIPPED CREAM & GARNISH WITH ADDITIONAL BERRIES AND FRESH MINT

**DO NOT PUT GARNISH OVER THE BURNT SUGAR**