

## ROSEMARY AND PEPPERMINT CRÈME BRÛLÉE



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Located in the heart of Kuala Lumpur's Golden Triangle Dorsett Regency is a stone's throw away from Malaysia's finest shopping malls, eateries, tourist and entertainment spots. Don't forget to indulge in some afternoon tea at the Checkers Café. Represented by Sabri Norizan & Ng Wai Kit.



- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Ingredients

#### ROSEMARY AND PEPPERMINT CRÈME BRÛLÉE Brûlée

- 1000ml cream
- 180g sugar
- 12 egg yolks
- 200ml water
- 20g Dilmah Rosemary with Peppermint

### Methods and Directions

## ROSEMARY AND PEPPERMINT CRÈME BRÛLÉE

- Brew the rosemary and peppermint infusion in boiled water. Set aside.
- Cook the cream with the sugar.
- Strain the infusion and mix with the cream.
- Add egg yolk into the cream mixture.
- Pour into the mould. Bake at 170°C for 20-25 minutes.
- Chill in chiller after it cools down at room temperature.

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