

ROSEMARY AND PEPPERMINT CRÈME BRÛLÉE



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Ng Wai Kit.



Sabri Norizan

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
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Ingredients

ROSEMARY AND PEPPERMINT CRÈME BRÛLÉE

Brûlée

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

Methods and Directions



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- 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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