



# CRÈME BRÛLÉE WITH LIME

SERVES: 10

## INGREDIENTS:

135 g Carte D'Or Crème Brûlée Mix

300 ml Milk

600 ml Meadowland Classique or full fat cream

1 Lime (finely grated zest)

Cane sugar

## PREPARATION:

Prepare the Carte D'Or Crème Brûlée with milk and cream, and the grated lime zest.

Cool down, sprinkle with cane sugar and caramelize the sugar.



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