



# CRÈME CARAMEL BROWNIE

SERVES: 25

## INGREDIENTS:

135 g Carte D'Or Crème Brûlée  
700 ml Milk  
300 ml Meadowland Classique or full fat cream  
25 Pieces of brownies (Made with Carte D'Or Brownie Mix) with hazelnuts  
Carte D'Or Toffee Sauce

## PREPARATION:

Prepare the Carte D'Or Crème Brûlée with milk and cream.

Pour it into a mould and let it set.  
Then place the brownie on top and freeze.

Remove the brownie from the mould and defrost.

Drizzle with the toffee sauce.



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