

# Crème Brulee

## Ingredients

- 2 Packs of Crème Fresh
- 10floz Double Cream
- Icing Sugar
- Fruit (your choice)
- Caster Sugar
- Shortcake biscuits (optional)



## Method

1. Mix crème fresh in a bowl with icing sugar
2. Whisk double cream and mix into bowl
3. Place fruit onto bottom of your serving dish and gently pour your creamy mixture on top and spread evenly.
4. Sprinkle a layer of caster sugar over the dish and using a blow torch, heat the sugar until golden brown (caramelised)
5. Decorate with fruit and shortcake

Shannon Roylance – Age 15