

## Crema al Cafe

Description:

Serving Size: 50 Servings

Categories: Sabatini's Dessert



<b>Cost Per Serving</b>	
\$	0.57

Action	Date	Initials
Created	9/3/2012	CR
Revised	12/2/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
<b>Coffee crème brulee:</b>				
2.400	lt	Cream		20-100000581
0.400	lt	Milk		20-100000577
60.000	ea	Egg yolks		20-100000648
0.800	kg	Sugar		20-100001065
0.400	lt	Espresso	see recipe	50-100000118
1.000	kg	Sugar		20-100001065
1.000	lt	Cappuccino foam	see recipe	50-100000126
100.000	ea	Biscotti	see recipe	50-100000132
0.500	kg	Chocolate cigar	see recipe	50-100000122
0.005	kg	Cocoa powder		20-100001028
0.003	kg	Cinnamon		20-100001277

### Method of Preparation:

#### Coffee Crème Brulee:

- Bring the cream, milk, sugar and espresso to a boil.
- Remove from the heat and allow to steep.
- Chill in an ice bath to cool.
- Whisk in the egg yolks and pass through a chinois.
- Pour into Sabatini espresso cups. Fill to the 3/4 mark and bake at 160C for 1 hour in a water bath covered with

#### To Finish:

- Sprinkle the crème brulee with sugar and brulee the sugar with a blow torch.
- Cool before adding the foam.
- Arrange the biscuits on the plate
- Sprinkle a mix of the cocoa powder with cinnamon powder over the cappuccino foam.