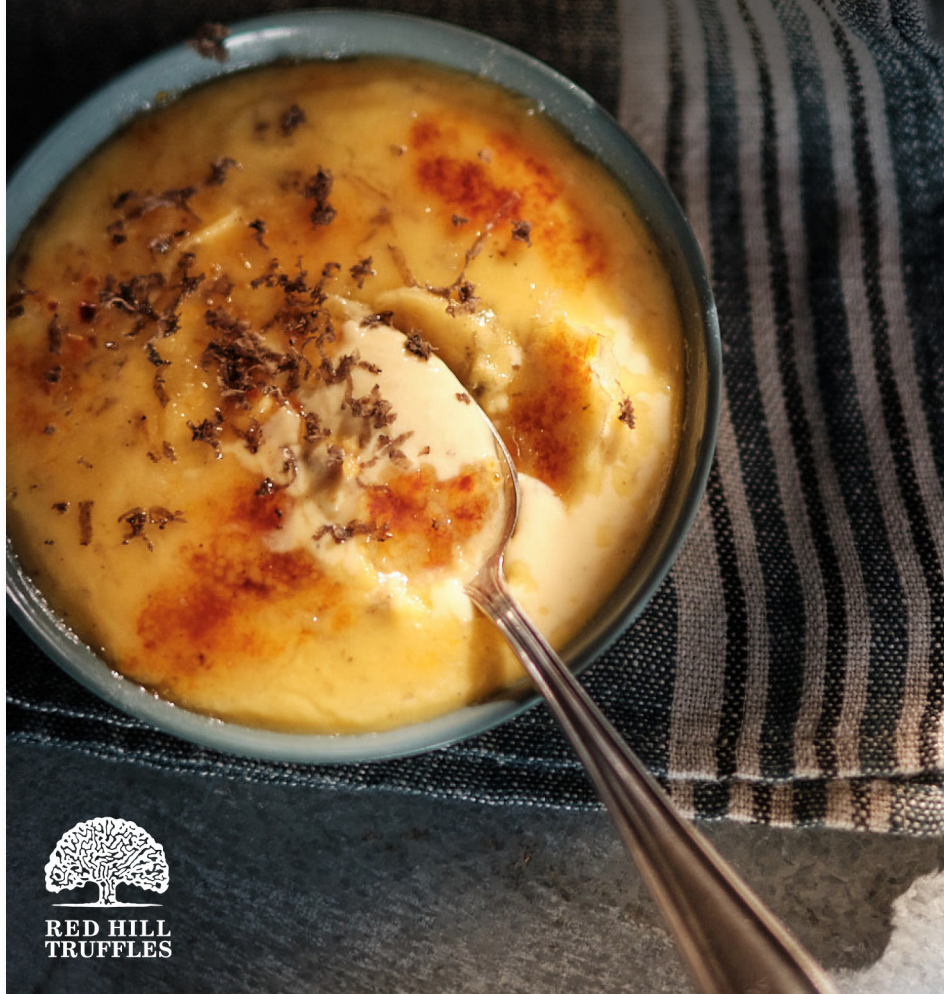


# CREMA CATALAN



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### Serves 2

- 375ml cream (*thickened*)
- 375ml milk (*full fat*)
- 1 cinnamon stick
- peel of ½ lemon
- peel of ½ orange
- 6 egg yolks
- 85g castor sugar, plus extra 4 tablespoons for toffee crust
- 2 tablespoons cornflour
- 3 tablespoons (xg) finely grated "Red Hill Truffles fresh truffle, using a micro-plane

**1** Place cream, milk, cinnamon, orange and lemon peels, in a medium-heavy based saucepan over a medium heat and bring just to a high simmer (*not a boil*). Allow to cool for 20 minutes for flavours to infuse. Strain through a fine sieve into a jug, discarding solids.

**2** Whisk yolks and sugar until pale and creamy. Whisk in the cornflour until combined, then gradually whisk in cooled cream mixture until well combined.

**3** Return mixture to a clean heavy-based medium saucepan over a low-medium heat, stirring continuously for about 15-20 minutes (*to avoid the egg scrambling on the base*), until the mixture begins to bubble, thicken and coats the back of a wooden spoon.

**4** Strain through a fine sieve into a jug, discarding any scrambled egg pieces. Stir through the truffle. Pour the custard into four 180ml (*3/4 cup*) capacity shallow ramekins.

**5** Transfer the ramekins to a tray and place in fridge for 6 hours or preferably overnight, until custard is set.


**6** To serve, sprinkle 1 tablespoon of sugar evenly over tops of each chilled ramekin. Using a kitchen blow torch, caramelize the sugar to make a hard toffee crust. Serve immediately.



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