



CRÈME CATALAN AND FRESH FRUIT

A soft rosé with a fruity light strawberry aroma that tastes divine with the sugar and cinnamon flavours of the crème Catalan.



Serves 4 people



Cooking time: Max. 1 day prep, 10 min cooking time

INGREDIENTS

- 2 cups (500 ml) milk
- 1 stick vanilla
- 1 stick cinnamon
- 4 egg yolks
- 1 Tbsp cornstarch
- 1 cup (250 g) sugar
- 1 orange

Wine suggestion: **Moscato**

PREPARATION

Warm 2 cups (500 ml) milk 20 minutes over low heat with 1 stick cinnamon and 1 stick vanilla that's been cut lengthwise.

In a bowl, beat 4 egg yolks with 1 Tbsp cornstarch and $\frac{2}{3}$ cup (150 g) sugar until creamy and smooth.

Remove cinnamon and vanilla sticks from milk, scraping out vanilla stick marrow to add back to milk along with $\frac{1}{2}$ Tbsp grated orange peel.

Gradually stir warmed milk into egg mixture. Then pour entire mixture back into pan and warm until it begins to thicken. Do not let boil.

Divide the cream between 4 ramekins, cover with foil and let cool in fridge until firm.

Sprinkle 2 Tbsp sugar over cooled ramekins and caramelize with a kitchen torch or by holding under a hot grill.