

Crème brûlée with banana and Bleu d'Auvergne, brown sugar

Recipe for 12

Description

Note

This recipe base allows you to make crème brûlées in any flavour you like.

Il est possible aussi de cuire les crèmes brûlée, avec la technique du bain-marie, dans ce cas-là, vous pouvez monter la température de votre four.

Ingredients

Crème brûlée

- 750 Ml Cream 35%
- 125 Gr Bleu d'Auvergne cheese
- 225 Ml Milk
- 6 Unit(s) Egg yolk
- 50 Gr Sugar

Finish

- 2 Unit(s) Banana
- 6 Tbsp Brown sugar

Preparation

- Preparation time **160 mins**
- Preheat your **Oven** at **212 F°**
- Resting time **60 mins**

Crème brûlée with Bleu d'Auvergne cheese

Place the milk in a saucepan and bring to the boil. Remove from the heat and whisk in the crumbled Auvergne blue cheese.

Add the cream and mix well, using a hand mixer.

In a large bowl, whisk together the egg yolks and sugar without whitening. Add the dairy product and cheese and mix again.

Pour the crème brûlée mixture into the ramekins of your choice, and place them on a baking tray. Place the baking sheet in the center of your oven and cook for a minimum of 45 minutes, checking and adding time if necessary.

Set aside in the fridge for two hours.

Assembly and finish

Once the crèmes brûlées have cooled, cover the surface of the crèmes with banana slices. Sprinkle the bananas with brown sugar, caramelize them with a blowtorch, crumble a little Bleu cheese if you wish, and serve.

Bon appétit!