

White coffee crème brûlée, grilled sesame tiles |

Recipe for 12 Tapas



Description

Infused coffee creme brulee, with roasted sesame tiles.

Ingredients

For the creme brulee

- 28 Gr Coffee beans
- 165 Ml Milk
- 495 Ml 35% cooking cream
- 145 Gr Sugar
- 4 Unit(s) Egg yolk
- 1 Unit(s) Egg

For the tiles

- 70 Gr Icing sugar
- 25 Gr Sesame seeds
- 20 Gr Flour
- 25 Ml Water
- 25 Gr Melted butter

Sugar crust

- 4 Tbsp Sugar

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **215 F°**

For the creme brulee

Bring to boil the milk with the coffee beans, let it infuse for 30 minutes. Add the cream and mix.

In a bowl, mix the eggs, the egg yolks and the sugar, add the infused milk.

Pass the mix through a strainer, pour it in your shells.

The cooking time will depend between 45 min to 1h15, depending on the size of the shells.

For the tiles

Roast the sesame seeds in the oven for 4 minutes. Melt the butter, add the water, and put everything in the same bowl.

When cold, add all the rest of the ingredients.

With a flat spatula, spread the mix on a baking tray really thin. Cook it in the oven 425 F for 6 minutes.

Bon appétit!