



100% animal-friendly • 100% vegetarian

## noix gras crema-catalana

100	g	egg yolk
100	g	milk
150	g	full-fat cream
200	g	noix gras terrine
1	x	salt and pepper
1	x	raw sugar

- boil milk and cream
- mix in noix gras
- pour in the egg yolk, while stirring constantly
- season to taste with salt and pepper
- strain
- fill into bowls
- cover well with foil
- steam at 96°C for about 40 minutes (cream must be firm)
- let it cool down

finish:

- spread raw sugar evenly over the cream
- caramelize until brown with a bunsen burner