



Ginger Crème Brulee with Fresh Raspberries

500ml	Cream
30ml	Ginger Juice
30g	HACO Vanilla Flan/Crème Brulee
1 punnet	Raspberries
	Caster sugar
	Mint

- Place the cream in a pot, bring to a simmer being careful not to allow the cream to a boil. Remove from the heat, add in the **HACO Vanilla Flan/Crème Brulee** and whisk till smooth and there are no lumps. Return back the mixture to the heat and allow the mixture to simmer. Add in the ginger juice.
- Place 3-4 raspberries in a ramekin, pour in the crème brulee mixture and refrigerate for 2-3 hours till the crème brulee is set.
- To serve remove from the refrigerator, place some caster sugar on top of the crème brulee and using a blowtorch, heat up the sugar till it caramelizes. Place a raspberry on top of the caramelized sugar, with a spring of mint. Serve immediately.