



## Goats Cheese Crème Brulee

100g Goat's Cheese  
300g **HACO Vanilla Flan/Crème Brulee**  
20g Pistachio nuts

- Preheat the oven to 150°C and put 2 small ovenproof ramekins in a baking tin. Pour the **HACO Vanilla Flan/Crème Brulee** into a small pan, bring the mixture to the boil over a medium-low heat.
- Goat's Cheese and sugar into a medium-sized heatproof bowl and stir until combined, and when the cream begins to boil, and then pour the cream on to the Goat's Cheese, and sugar mix, stirring constantly to mix.
- Take the ramekins out of the fridge around 15 minutes before you plan on serving. Scatter the tops of the cold Brûlées with the white and brown sugar mixture. Making sure that the sugar is even on top. One way to do is to start with a pile in the middle and then gently shake the ramekin. Scattering the sugar to the sides of the ramekin and you should still be able to see the colour of the cream mixture below the sugar. When you're satisfied, use a blowtorch to caramelize the tops and keep the ramekin set down on the work surface and gently rotate it as the top begins to brown. Serve straight away if you like your Crème Brûlée slightly warm or give it 5 minutes to cool down if you prefer it cold.