

Choose natural Swiss premium quality

Haco swiss



Desserts

The perfect end to a great meal is a heavenly dessert.

Lemon Thyme Crème Brûlée

Serves 4

48g	Haco Crème Brûlée
800ml	cream
12	lemon thyme sprigs
1kg	strawberries, hulled
100g	icing sugar
20ml	lemon juice
	Fresh strawberry slices, for garnishing
4	fresh mint sprigs, for garnishing
4	spun sugar, for garnishing

- Heat the **Haco Crème Brûlée** and cream in a saucepan, stirring constantly until smooth. Add in the lemon thyme sprigs and bring mixture to a boil. Reduce heat and simmer for about 2 minutes, stirring occasionally. Remove saucepan from the heat, pour the mixture into a deep pan and chill covered in the refrigerator until set.
- Mix the hulled strawberries and icing sugar in a bowl. Cover the bowl with cling film and place it over a pot of simmering water until strawberries have softened, for about 4 hours. Remove bowl from the heat and pass the softened strawberries through a chinois and reserve the resulting jus. Chill the strawberry jus in the refrigerator until use.
- To serve: Remove the chilled crème brûlée from the refrigerator and cut into desired shape. Place a piece of crème brûlée onto each serving plate and drizzle with the chilled strawberry jus. Garnish with fresh strawberry slices, a mint sprig and spun sugar.