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Desserts

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

Lemon & Raspberry Crème Brûlée

Serves 4

25g	Haco Vanilla Flan / Crème Brûlée
350ml	fresh cream
20ml	lemon juice
1	lemon, for zest
1	vanilla bean pod, split lengthwise and scraped
20ml	sweet lemoncello
10g	sugar
32	fresh raspberries, cleaned
	Brown sugar, for caramelising
	Mint leaves, for garnishing

- Heat the fresh cream in a saucepan over medium-high heat until warm, and add in the **Haco Vanilla Flan / Crème Brûlée**, stirring constantly until smooth. Add in the lemon juice and lemon zest, scraped vanilla beans and sweet lemoncello, and bring liquid to a boil. Reduce heat and simmer for about 2 minutes, stirring occasionally. Remove saucepan from the heat and strain the crème brûlée mixture through a chinois. Set aside.

Place 5 fresh raspberries into each well-oiled ramekin. Divide the strained crème brûlée mixture among the 4 well-oiled ramekins and chill covered in the refrigerator until set.

- To serve: Remove the chilled lemon and raspberry crème brûlée from the refrigerator. Sprinkle a layer of brown sugar over the crème brûlée and then caramelize with a blow torch until browned. Top each portion with 3 raspberries and garnish with mint leaves.