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Desserts

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

White Chocolate & Raspberry Crème Brûlée

Serves 4

500ml	cream
60g	white chocolate, melted
30g	Haco Crème Brûlée
	A pinch of salt
40ml	raspberry compote
	Castor sugar, for caramelising
8	raspberries, for garnishing

- Place the cream into a saucepan and bring it to a boil, stirring continuously. Remove the saucepan from the heat, add in the **Haco Crème Brûlée** and salt and whisk the mixture for about 30 seconds. Return the saucepan on the stove and simmer for about 3 minutes. Remove saucepan from the heat, stir in the melted white chocolate and whisk the mixture for another 45 seconds. Place a teaspoon of raspberry compote into each shot glass, top off with the custard mixture and place in the refrigerator to chill for 4 hours.

Alternative preparation method:

- Heat the cream in a microwave on medium heat for about 2 minutes. Mix the **Haco Crème Brûlée** and salt in a mixing bowl, add the mixture to the heated cream and whisk the mixture for about 30 seconds. Return the mixture to the microwave and heat the mixture on high heat for a minute. Remove and stir in the melted white chocolate and whisk the mixture for another 45 seconds. Place a teaspoon of raspberry compote into each shot glass, top off with the custard mixture, and place in the refrigerator to chill for 4 hours.

To serve:

- Sprinkle a layer of castor sugar over each glass of custard mixture, caramelize with a blow torch until browned. Garnish with 2 raspberries.