

## CREMA CATALANA – CREMA DE SANT JOSEP

Time Elaboration: 25 min

Time Cool: 2 - 24 h

Serves: 6

INGREDIENTS	QUANTITIES	PROCESS
Milk 1	750 ml	Bring to a boil, Milk 1, Cinnamon Branch and Lemon Skin. Once the boil has reached, turn off the cookers. Allow to infuse the mixture as long as possible. Remove Cinnamon Branch and Lemon Skin.
Cinnamon Branch	2	
Lemon Skin	1	
.....		In a bowl, beat Milk 2, Starch (Maizena), Egg Yolks and Sugar 1. Add to the boiled milk and bring back to boil over medium heat, beating the mixture until it starts to thicken, turn off the cookers, continue beating for one more minute.
Milk 2	250 ml	
Starch (Maizena)	25 gr	Put the cream in individual clay pots, let cool between 2 hours and 24 hours.
Egg yolks	8	
Sugar 1	200 gr	Before serving, add Sugar 2 Cover and Burn.
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Clay pots	6	
Sugar 2	30 gr	
Burner	1	