

Crema Catalana

Ingredients:

- * 500 ml Milk
- * 500 ml Cream
- * 7 Eggs
- * 250 g Sugar
- * 1 Stick of cinnamon
- * 1 Lemon

Steps:

1. Preheat the oven to 100 degrees.
2. Scald the milk and cream together.
3. Add cinnamon and lemon zest and leave to cool.
4. In a separate bowl, beat the eggs with the sugar.
5. Once the mixture has cooled slightly, pour it over the beaten eggs and mix well.
6. Pour the Crema Catalana mixture into the containers and cook in the oven for 2100 minutes.
7. Serve and enjoy!