

Creme Brul e con zenzero e lime

Ingredients:

- * 600 g fresh cream
- * 200 ml milk
- * 160 g egg yolks
- * 2 limes
- * 1 teaspoon grated fresh ginger
- * 85 g granulated sugar

Steps:

1. Bring cream and milk to a boil over medium heat with the lime zest and grated ginger.
2. Remove the zest and ginger from the fire and let infuse for 10 minutes.
3. In the meantime, whisk the sugar and egg yolks until pale.
4. Add the cream mixture, lime, and ginger with a strainer and mix well with a spatula to avoid forming foam.
5. Divide the mixture evenly into 8 ceramic ramekins (125 ml each).
6. Place the ramekins in a STEAM&FRY tray.
7. Bake and when they are ready, let them cool slightly before unmolding.
8. Serve with a side of caramelized sugar.