



## Catalana

### CREMA CATALANA

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#### INGREDIENTS

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|----------------------|-------|
| CREME BRULEE         | g 80  |
| MILK                 | g 200 |
| LIQUID CREAM 35% FAT | g 250 |
| JOYPASTE ARANCIA     | g 10  |
| JOYPASTE CANNELLA    | g 6-8 |

#### PREPARATION

Stir the mix with a small portion of milk (about 100 g). Complete with the remaining milk and cream, then bring to gently boil, keeping stirring. Add the two Joypastes. Pour into ceramic moulds and leave in refrigerator for 2 hours.

### Step 2

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#### INGREDIENTS

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| FRUTTIDOR ARANCIA | To Taste |
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### Step 3

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#### INGREDIENTS

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| ISOMALT | To Taste |
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## Step 4

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### INGREDIENTS

CINNAMON

To Taste



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

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