

Roasted bell peppers crème brûlée

Cuisine: **French**
Food category: **Vegetarian dishes**



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Program steps

Preheating: 240 °C

1

 Hot air

 100 %

 Termination by time

 00:20 hh:mm

 220 °C

 100 %



2

Take out the bell peppers and insert the ready crème brûlée

 Hot air

 100 %

 Termination by time

 00:55 hh:mm

 90 °C

 60 %



Ingredients - number of portions - 10		
Name	Value	Unit
milk 3.5%	200	ml
whipped cream 33%	100	ml
egg yolk	5	pcs
salt	1	g
mixed peppers	1	kg

Nutrition and allergens	
Allergens: 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	35 kJ
Carbohydrate	6 g
Fat	0.3 g
Protein	1 g
Water	0 g

Directions

Roast the whole bell peppers and cover them after roasting for 5 minutes. Peel, deseed and mix well to a puree.

Heat cream and milk to 80°C in a combi oven. Add egg yolks and whisk them well. Mix in the pepper puree, add salt and pass it through a sieve. Cool down. Transfer the mix into ramekins and cook according to the program. Finish with making caramel on the top and garnish with grilled vegetables cut into small cubes and serve with toasted bread.

Recommended accessories



GN container Stainless
steel full