



FRESCOBALDI ITALIAN RECIPES

Cream in crunchy caramel cage

Serves 4

Ingredients:

7 ounces cream

7 ounces milk

4 eggs

1 vanilla bar

3.5 ounces sugar

1 orange peel

Start by mixing the egg yolks with sugar in a bowl, then put the cream with milk, the orange peel and the vanilla bar and bring to boiling point. Allow to cool off after removing the vanilla bar, then pour in the amalgamated eggs and yolks.

Pour the mixture in creme caramel-type stencils and cook in the oven at 320F for about 30 minutes. Let the cream rest and cool off before taking it out of the oven and covering it with caramel sugar, then serve.