5-INGREDIENT CAPPUCCINO CREME BRULEE

Serves 12

INGREDIENTS
2 tsp Nescafé Gold
6 tbsp castor sugar
2 egg yolks
700ml NESTLÉ Ideal Evaporated Milk
5 tsp corn flour

Serving suggestion:
Nescafé Gold coffee

METHOD
1. In a small bowl, combine the Nescafé Gold with 1 tablespoon of hot water. Stir until the coffee is dissolved. Set aside to cool.
2. In a medium-sized microwave safe bowl, combine 3 tablespoons of the castor sugar with the egg yolks, NESTLÉ Ideal Evaporated Milk, corn flour and coffee mixture and stir to combine. Microwave the mixture on high for 10 minutes, stopping to stir every 2-3 minutes.
3. Once the mixture is thick and smooth, divide it between the ramekins. **Chef's Tip: If you don't have ramekins you can use small bowls or espresso mugs!*
4. Cover the puddings with cling-film, gently pressing it down so that it touches the tops of the puddings and place them in the refrigerator for about 4 hours to set. **Chef's Tip: Cling film prevents a skin from forming on the puddings!*
5. When you are ready to serve the puddings, remove the cling-film and scatter the remaining castor sugar evenly over the tops of the puddings.
6. Carefully heat a metal spoon over an open flame and press down over the sugar coating. The sugar will melt, turn a golden colour and crisp up.
7. Serve with a cup of Nescafé Gold coffee and ENJOY!

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