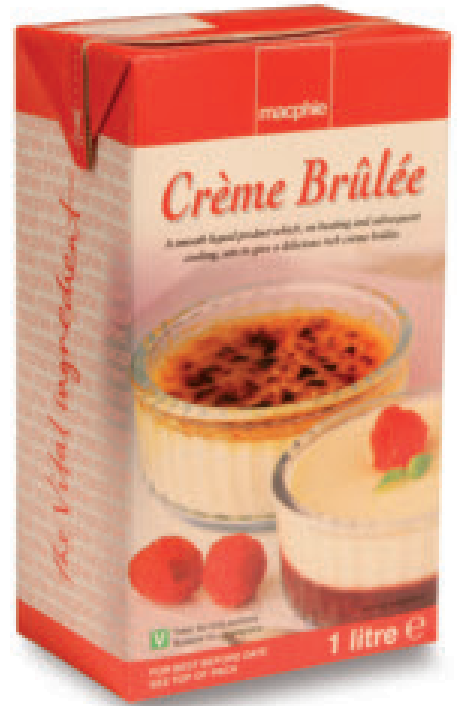


# desserts made easy – a step by step guide

Each 1 litre pack makes approximately eight portions. Unlike equivalent scratch recipes, the trio of Macphie desserts are extremely tolerant to an array of additional ingredients, including alcohol, fruit coulis, melted chocolate, coffee, fruit, nuts, herbs and spices.

No matter what ingredients the chef adds they provide consistent results every time.

Here's how easy it is:



## STEP 1

Pour Macphie Crème Brûlée into a pan and gently heat to 85-90°C, stirring continuously. Stir in your choice of fruit, herbs, spices, chocolate or alcohol to flavour.



## STEP 3

Leave to cool and refrigerate for 1-2 hours.



## STEP 2

Decant the hot liquid into ramekins.



## STEP 4

Lightly sprinkle with Demerara sugar, caramelize with a blow torch and serve.