

FIGS AND MARASCHINO CREME CARAMEL



INGREDIENTS FOR 12 DESSERT

- 1 pouch Crème Caramel Mix
- 580g Figs In Maraschino
- 1l whole milk
- q.s. Aztec Gold

METHOD

- Bring the milk to the boil, turn off the heat, add the sachet and whisk well.
- Prepare the dessert moulds with the maraschino-based fig syrup, pour in the cream and place in the fridge for at least three hours.
- Serve each dessert with a fig and garnish with Aztec gold.

PRODUCTS IN THIS RECIPE



Crème Caramel Mix



Figs In Maraschino



Aztec Gold