

CRÈME BRÛLÉE FLAVOURED WITH FLOC DE GASCOGNE ROSÉ



INGREDIENTS:

- 250 g milk
- 250 g liquid crème fraîche
- 140 g sugar
- 8 egg yolks
- 120 g Floc de Gascogne rosé

THE RECIPE

Mix the sugar with the egg yolks then gradually add all the milk and crème fraîche, then finally the Floc de Gascogne.

Fill the dishes. Cook at 180° for 12 minutes.

When cold, sprinkle some sugar on top and grill until caramelised.

Decorate with a skewer of fruit