



## Honey and whiskey crème Brûlée

Quantity		Ingredients	Unit Price	Unit	Cost for Recipe
284	ml	Irish Double Cream	€1.90	litre	€0.54
284	ml	Irish Cream	€1.78	litre	€0.51
50	g	Honey	€0.01	g	€0.05
5		Eggs, Class A	€0.14	each	€0.70
75	g	Caster Sugar	€1.60	kg	€0.12
25	ml	Vanilla Extract	€10.00	litre	€0.25
30	g	Caster Sugar	€1.60	kg	€0.05
30	ml	Irish Whiskey	€30.00	litre	€0.90

<b>Cost of Recipe</b>		<b>€3.57</b>
<b>Wastage @</b>	<b>4%</b>	<b>€0.14</b>
<b>Total food cost</b>		<b>€3.71</b>
<b>Portion Yield</b>		<b>6</b>
<b>Cost per portion</b>		<b>€0.61</b>

### Method

Beat the eggs and sugar, heat the creams, honey, whiskey and vanilla, pour onto the egg mix, return to pan and cook slowly for 8 minutes, pour into ramekins, cook au BainMarie for 20 minutes at 130c.

*Any prices supplied are for guidance only and should be changed to reflect those of the individual business.*