



Mango Crème Brulee

 Prep time: 20 minutes

 Serves: 4



Ingredients

Custard:

250ml Golden Circle Mango Nectar juice

250ml cream

4 egg yolks

2 Tbsp caster sugar

Brulee Topping:

4 tsp caster sugar

Method

1. Place **Golden Circle Mango Nectar juice** and cream in a small saucepan and bring to the boil. Meanwhile, lightly whisk egg yolks and sugar in a bowl. Slowly whisk in the boiled mango cream until smooth. Divide mixture between 4 x 200ml ramekins and place in a deep-sided oven dish half filled with boiling water.

2. Cover baking dish with foil and cook in a preheated oven of 140°C for 45 minutes or until custards are set. Allow to cool, then refrigerate for a minimum of 6 hours.

To Serve: make the brulee topping by sprinkling a teaspoon of castor sugar over each custard and caramelize the sugar using a blow-torch or by placing custards under a hot grill until well browned. Serve immediately.