



Crème brûlée with thyme and caramelised Turkey lardinettes®



10 persons



Ingrediënten

- 100 g Turkey lardinettes®
- 2 dl cream 40%
- 2 dl chicken stock
- 8 egg yolks
- A few sprigs of fresh thyme
- Pepper & salt
- 20 g sugar
- Marinade (2 soup spoons ketchup, 1 clove garlic, ½ soup spoon soy sauce, 1 soup spoon shushi vinegar, zest of ¼ lime)
- Dash of oil

Bereiding

Add the cream and the stock together and add thyme, pepper, salt and sugar. Heat the mixture and let it stand for a while (5 min.).

Remove the thyme and add the egg yolks to the mixture.

Pour the mixture into small ovenproof pots and bake at 100°C for ± 30 min., and let the pots cool down.

Cut the garlic clove and add it to all the other ingredients to make the marinade.

Mix the Turkey lardinettes® with the marinade. Put a dash of oil in a pan and fry the lardinettes® until crispy. Then place them onto the crème brûlée, finish with fresh thyme and serve.

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