

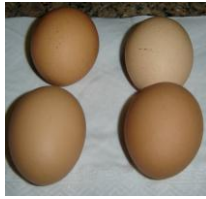
# CREMA CATALANA

## Ingredients

$\frac{1}{2}$  liter of milk



4 egg yolks



100 gr. of sugar



20 gr. flour / cornstarch



1 stick cinnamon



Grated rind of 1 lemon



## Tools

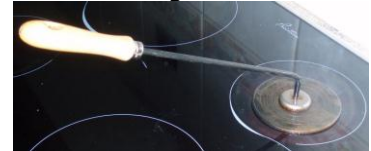
Saucepan



Blender and wood spoon



Iron for sugar caramelise



## PREPARATION



Mix two egg yolks with cornstarch and a bit of milk.



Boil on a saucepan some other milk with sugar, the grated rind of a lemon and cinnamon.



When the milk is cold remove the grind of the lemon and the cinnamon stick.



Add two mixed eggs, flour and milk with the saucepan milk.



Wait until it is boiled, but stirring constantly.



Pour in a pottery dish.



Add a little bit of sugar all over the crema catalana.



Sugar caramelise.



& Bon appétit!