

## Chai Tea Flan

Whole Milk	13 oz
Whole Eggs	6 oz
Sugar	3 ¼ oz
Chai Tea	1 tea bag or one packet of Chai Tea or Chai Tea Powder Mix

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Place 4 ounces of sugar (not included in above table) in a pot with 4 ounces of water and 1/8 teaspoon of cream of tartar. Incorporate well. Caramelize.
4. Pour a thin layer of caramel into ramekins and allow it to cool and set up.
5. Bring milk to a boil.
6. Steep the tea in the hot milk for 3-5 minutes or stir the chai tea mix into the hot milk.
7. Bring back to a boil.
8. Whisk the eggs and sugar together.
9. Temper eggs with milk and then stir together.
10. Pour the flan on top of the caramel, filling the ramekin to nearly the top.
11. Bake in a water bath for 30-40 mins at 325 degrees F.
12. When baked the flan should have one uniform wave motion, not just in the middle.
13. When finished remove from heat and allow to cool for 10 minutes. Remove from water bath.
14. Allow to cool to room temperature (15 minutes) then refrigerate for 1 hour.
15. Remove from ramekin and package.
16. Serve immediately, or store packaged in refrigerator for up to 24 hours.

### Bread Pudding

*Add 8 ounces of pieces of bread or pieces of cake*

1. Line a pan with pieces of bread.
2. Fill ramekin almost to the top with the above flan mixture.
3. Bake as normal.

## Crème Brulee

Half and Half	8 oz
Vanilla Extract	½ tsp
Whole Eggs	1 each
Egg yolks	8 each
Granulated Sugar	5 oz
Heavy Cream	12 oz

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Place the half and half in a pot and bring to a boil.
4. Whip the eggs and vanilla extract with the granulated sugar.
5. When the half and half boils, temper the eggs.
6. Stir in heavy cream.
7. Fill ramekins with crème brulee almost to the top.
8. Bake in a water bath for 30-40 mins at 325 degrees F.
9. When baked the crème brulee should have one uniform wave motion, not just in the middle.
10. When finished remove from heat and allow to cool for 10 minutes. Remove from water bath.
11. Allow to cool to room temperature (15 minutes) then store refrigerated for up to 4 days.
12. When ready to serve sprinkle 2 ounces of granulated sugar on top of the custard and then torch it using a crème brulee torch. Serve immediately, or package. Refrigerate for up to 24 hours.