

Crème Brulee Mamon

(Mauri Mamon Mix Code 100)



	<i>Weight (gm)</i>
Dairy Cream	500
Milk	500
Egg Yolk	250
Sugar	100

1. Weight all ingredients for the crème brulee in a bowl and mix well.
2. Strain the mixture and set aside.



	<i>Weight (gm)</i>
Group A	
Mauri Mamon Mix Code 100	500
Whole egg	300
Egg White	325
Group B	
Corn Oil	50
Coconut milk	125



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1. Mix Group A ingredients for 1 min at low speed.
2. Scrape down sides to ensure no lumps sticking to the bowl.
3. Change to high speed and mix for about 7 mins.
4. Gradually add in Group B and blend at slow speed for about 30s - 1 min.
5. Fill in 30g of crème brulee mixture into each mamon mould.
6. Then fill in 45g of mamon batter on top of the crème brulee mixture in the mould.
7. Prepare a tray filled with water to level with the crème brulee mixture (about 600g).
8. Place mamon moulds into the tray and steam bake at 180°C (top) and 190°C (bottom) for about 28 - 30 mins. Baking condition varies depending on batter scaling weight and oven characteristics.

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