



JEAN CHRISTOPHE
NOVELLI®

WHOLE BAKED JAFFA ORANGE CRÈME BRÛLÉE

Makes

8

Time

2
Hours

Level

Simple

Kcal

999
per portion

Our step-by-step guide

Step 1

Carefully cut the top of each Jaffa Orange and remove all the insides without breaking the skin of the Jaffa Orange.

Step 2

Poach the Jaffa Orange shells and tops in syrup for 15 minutes.

Step 3

Bring the milk, double cream, and the inside of the Jaffa Oranges to the boil and leave to rest for 1 hour.

Step 4

Mix the egg yolks and caster sugar until white.

Step 5

Bring the milk and double cream mixture back to the boil again, then pour onto the sugar and egg mix, mix well and pass through a sieve.

Step 6

Fill each Jaffa Orange with the Crème Brûlée mix and cook at 110°C for 25 minutes.

Step 7

Enjoy!

You will need

- 8 x Jaffa Oranges
- 10 x Egg Yolks
- 200g x Caster Sugar
- 50g x Brown Sugar
- 1 x Litre of Syrup
- ½ x Litre of Milk
- ½ x Litre of Double Cream

TELL US
ABOUT YOUR
#JAFFAJOY

Share your #jaffajoy today



@JaffaFruit



@lovejaffacitrus



@lovejaffa