



# Unburnt creme brulee with fresh blood orange confiture



## Ingredients

- 400 cream
- 200 milk
- 6 egg yolks
- 60g sugar
- lemon peel
- orange peel
- cinnamon

## Preparation

- Make a crème anglaise and leave to stand for 30 minutes with the skins and cinnamon.
- Strain, cool, fill the siphon and fill with gas...
- Caramel powder: make a dark caramel and add a little butter.
- Pour into a non-stick silpat, leave to cool, chop and grind to a fine powder.
- The butter fat will protect it a little from humidity. But it will always have a tendency to become moist and clumpy.



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