



## **BASIC RECIPES**

# Mirage Crème Brûlée

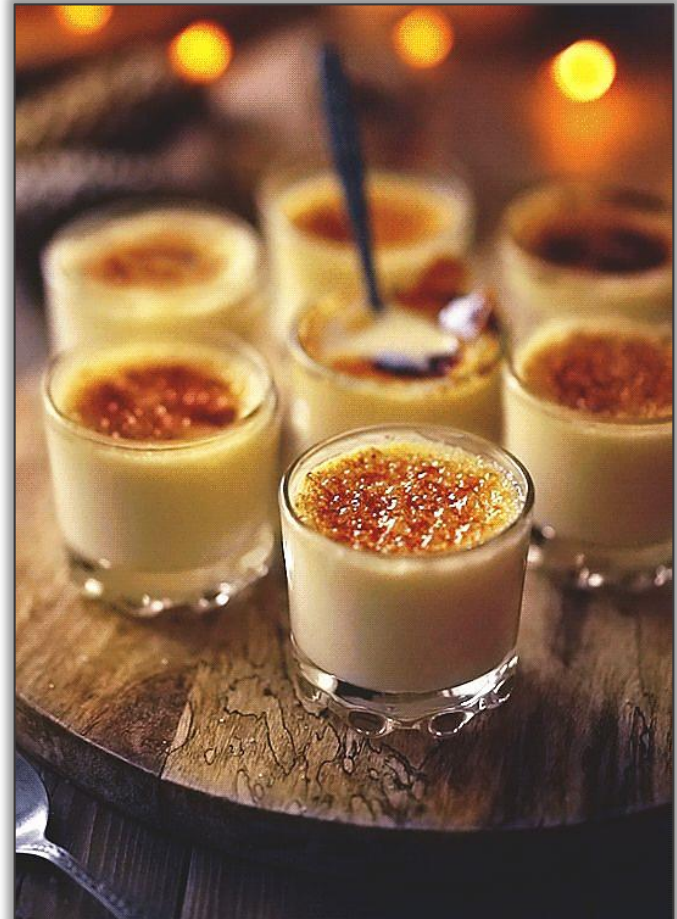


## Ingredients:

- ❖ 1 qt (950g) Half and Half
- ❖ 1 qt (950g) Heavy Cream
- ❖ 8 oz. (200g) Mirage Crème Brûlée Powder
- ❖ 0.5 oz. (15g) Vanilla Paste (optional)

## Procedure:

- ❖ Whisk Mirage Crème Brûlée powder into 5-oz. (142g) of milk.
- ❖ Bring remaining milk, heavy cream and vanilla paste to a boil.
- ❖ Add the Crème Brûlée mixture to the hot heavy cream and bring to a boil again.
- ❖ Pour mixture into ramekins and allow to chill thoroughly.
- ❖ Brûlée the desserts with sugar and a blow torch and serve.



# Mirage Chocolate/Coffee Crème Brûlée

## Ingredients:

- ❖ 1 qt (950g) Half and Half
- ❖ 1 qt (950g) Heavy Cream
- ❖ 7 oz. (200g) Mirage Crème Brûlée Powder
- ❖ 200 g Milk Chocolate
- ❖ 200 g Dark Chocolate or Coffee Liquor

## Procedure:

- ❖ Whisk Mirage Crème Brûlée powder into 5-oz (142g) of half & half.
- ❖ Bring the remaining milk, heavy cream to a boil, then
- ❖ Whisk in the chocolate until fully melted
- ❖ Whisk in the Crème Brûlée mixture to the hot chocolate cream and bring to a boil again.
- ❖ Pour mixture into ramekins and allow to chill thoroughly.
- ❖ Brûlée the desserts with sugar and a blow torch and serve.
- ❖ Or, add chocolate shavings or your favorite topping and serve.



# Mirage Chocolate Mousse

## Ingredients:

- ❖ 32-oz (907g = 1qt) Boiling Water
- ❖ 18-oz (512g) Miragelle Instant Mousse (Neutral)
- ❖ 24-oz (680g) of Cream
- ❖ 24-oz (680g) of Dark or Milk Chocolate as desired

## Procedure:

- ❖ Make this rich chocolate mousse by adding 1 qt boiling water to 18 oz Mirage Instant Neutral Mousse, add 24 oz cream and 24 oz chocolate and stir with spatula until smooth. Whip and Refrigerate to set.



# Mirage Crème Caramel

## Ingredients:

- ❖ 34 oz. (964 g/1 liter) Milk
- ❖ 6 oz. (175 g) Panna Cotta Base
- ❖ 0.1 oz. (2 g) Cinnamon (optional)
- ❖ 1.5 oz. (40 g) Caramel Extract

## For Caramel:

- ❖ 21 oz. (600 g) Sugar
- ❖ 5 oz. (150 g) Water

## Procedure:

- ❖ In a saucepot, add sugar and water enough to moisten sugar.
- ❖ Bring sugar to a deep caramel color, remove from heat and shock with the 5 oz. (150 g) of water. Allow mixture to cool for several minutes, being careful to avoid splatter from the mixture.
- ❖ Pour a thin layer of caramel into silicone molds.
- ❖ Mix 3.5-5 oz. (100-150g) of milk into the Panna Cotta base in a bowl.
- ❖ Bring remainder of milk, cinnamon and caramel extract to a boil and whisk in the powder mixture.
- ❖ Allow mixture to come to a boil and portion into frozen molds.
- ❖ Chill desserts thoroughly, then unmold into serving dish.





# Mirage Panna Cotta

**Ingredients** (9 servings, 4oz each):

- ❖ 4 oz. Mirage Panna Cotta Powder Mix
- ❖ 14 oz. Milk
- ❖ 18 oz. Heavy Cream

**Procedure:**

- ❖ Mix Mirage Panna Cotta powder with half of the milk and half of the heavy cream.
- ❖ In a separate pan, bring the remaining dairy to a boil.
- ❖ Whisk the powder mixture into the hot liquid.
- ❖ Return to a boil for 1 minute while constantly stirring.
- ❖ Pour mixture into serving dishes and refrigerate until mixture has set (approx. 2 hours).
- ❖ Add your topping of choice (fruit, caramel, chocolate) and serve.



# Mirage Banana Walnut Pudding

## Ingredients:

- ❖ 32 oz. (907 g/1 qt) Cold Water
- ❖ 13 oz. (368.5 g) Mirage Pastry Cream powder
- ❖ 1/5 oz. (6g) Vanilla Paste
- ❖ Puree of 3 Bananas

## Procedure:

- ❖ In a mixing bowl, whisk the water and Mirage Pastry Cream powder until powder is fully absorbed then mix at medium speed for 3 to 4 minutes.
- ❖ Add the banana puree and vanilla bean paste to the bowl.
- ❖ Mix at medium speed 3 minutes longer or until desired texture is achieved.
- ❖ Pipe the banana pudding into serving dishes, layering with fresh banana slices. Top with walnuts or other choice.



# Mirage Goma Crème Brûlée

## Ingredients:

- ❖ 17 oz.(500g) Half and Half
- ❖ 17 oz. (500g) Heavy Cream
- ❖ 4 oz. (120g) Mirage Crème Brûlée Powder
- ❖ 2 oz. (50g) Black Sesame Paste
- ❖ 0.5 oz. (15g) Vanilla Paste

## Procedure:

- ❖ Whisk Mirage Crème Brûlée powder into 5-oz of half & half.
- ❖ Bring the remaining milk, heavy cream black sesame paste and vanilla paste to a boil.
- ❖ Add the Crème Brûlée mixture to the hot heavy cream and bring to a boil again.
- ❖ Pour mixture into ramekins and allow to chill thoroughly.
- ❖ Brûlée the desserts with sugar and a blow torch and serve.

