

# Mirage Crème Brûlée

**Ingredients:** (small batch 9x 4-oz servings)

- ❖ 16 oz (475 g) Half and Half
- ❖ 16 oz (475 g) Heavy Cream
- ❖ 4 oz. (100g) Mirage Crème Brûlée Powder
- ❖ 0.25 oz. (7.5 g) Vanilla Paste (optional)

**Procedure:**

- ❖ Whisk 4 oz. (115g) of milk into the Mirage Crème Brûlée powder.
- ❖ Bring the 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 Crème Brûlée

*Ingredients: (small batch 14 x 3-oz servings)*

- ❖ 16 oz (475g) Half and Half
- ❖ 16 oz (475g) Heavy Cream
- ❖ 3.5 oz. (100g) Mirage Crème Brûlée Base
- ❖ 100 g Milk Chocolate
- ❖ 100 g Dark Chocolate
- ❖ 0.25 oz. (7.5g) Vanilla Paste (optional)

**Procedure:**

- ❖ Whisk 4 oz (115 g) of milk into the Mirage Crème Brûlée powder.
- ❖ Bring the remaining milk, heavy cream, chocolate 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.
- ❖ Or, add your favorite topping and serve.



# Mirage Chocolate Mousse

## **Ingredients:** (small batch 12x 4oz. servings)

- ❖ 16 oz (454g = 1/2 qt) Boiling Water
- ❖ 9 oz (261 g) Miragelle Instant Mousse (Neutral)
- ❖ 12 oz (340 g) of Cream
- ❖ 12 oz (340 g) of Dark or Milk Chocolate as desired

## **Procedure:**

- ❖ Make this rich chocolate mousse by adding 1/2 qt boiling water to 9 oz Mirage Instant Neutral Mousse, add 12 oz cream and 12 oz chocolate and stir with spatula until smooth. Whip and Refrigerate to set.



# Mirage Crème Caramel

**Ingredients:** (small batch 5 x 4-oz. servings)

- ❖ 17 oz. (486 g/l) half and half OR milk
- ❖ 3 oz. (86 g) Panna Cotta Base
- ❖ .05 oz. (1 g) Cinnamon (optional)
- ❖ .75 oz. (20 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 oz. (100g) 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 (small batch 9 servings, 4-oz 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 Pudding

**Ingredients:** (small batch 12x 4-oz servings)

- ❖ 16 oz. (453 g/1 pint) Cold Water
- ❖ 16 oz. Heavy Cream and Sugar
- ❖ 13 oz. (368.5 g) Mirage Pastry Cream powder
- ❖ 1/5 oz. (6g) Vanilla Paste
- ❖ Banana Flavor

## **Procedure:**

- ❖ In a mixing bowl, whisk the water and Mirage Pastry Cream powder by hand.
- ❖ Add the banana flavor and vanilla bean paste to the bowl.
- ❖ Attach the bowl to the mixture and whip the heavy cream with sugar for 2-3 minutes – mixture should have a shiny appearance.
- ❖ Pipe the banana pudding into serving dishes.



# Mirage Goma Crème Brûlée

**Ingredients:** (small batch 5 x 4-oz serving)

- ❖ 8.5 oz. (250g) Half and Half
- ❖ 8.5 oz. (250g) Heavy Cream
- ❖ 2 oz. (60g) Mirage Crème Brûlée Powder
- ❖ 1 oz. (25g) Black Sesame Paste
- ❖ 0.25 oz. (7.5g) Vanilla Paste

**Procedure:**

- ❖ Whisk 4-oz. (115g) of milk into the Mirage Crème Brûlée powder.
- ❖ 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.

