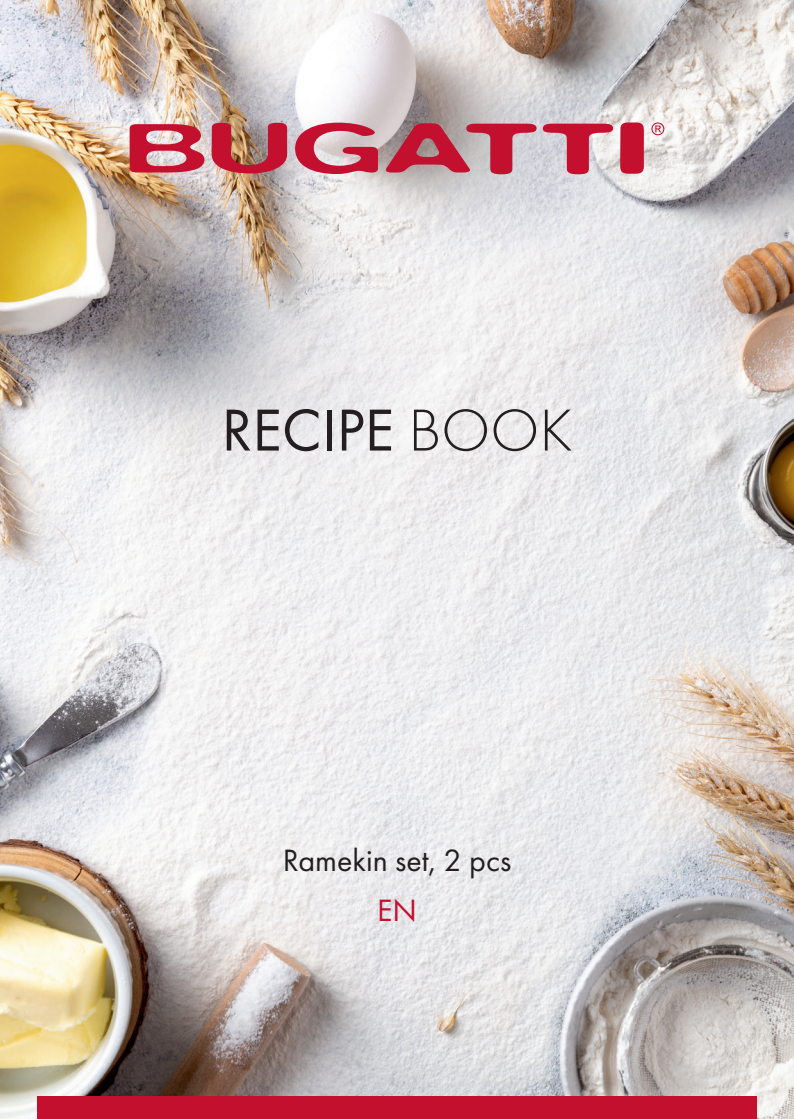


A top-down view of various baking ingredients scattered on a white, textured surface. At the top center is a white egg. To its left are stalks of wheat and a small white bowl of yellow liquid. To its right is a metal scoop filled with white powder. Further right is a wooden honey dipper and a small bowl of yellow liquid. At the bottom left is a wooden bowl of butter and a wooden stick of salt. At the bottom right is a metal sieve filled with white powder. The word "BUGATTI" is printed in large red letters across the top.

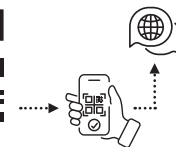
**BUGATTI®**

## RECIPE BOOK

Ramekin set, 2 pcs

EN

# CRÈME BRÛLÉE



## Ingredients

500ml heavy cream  
1 vanilla pod, split lengthwise  
100g granulated sugar  
6 large egg yolks  
2 tbsp granulated sugar, for topping

## Instructions

1. Preheat your oven to 150°C. Heat the cream with the vanilla pod until it just comes to a boil, then remove from heat and let infuse for 15 minutes.
2. In a bowl, beat the sugar with the egg yolks until pale, then slowly whisk in the cream. Strain the mixture into the ramekins.
3. Place the ramekins in a roasting pan, add boiling water until it comes halfway up the sides of the ramekins, then bake for 40 to 45 minutes, until set.
4. Chill for at least 2 hours, then sprinkle on the extra sugar and caramelize with a blowtorch.



20 min



45 min



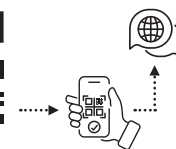
150 °C



## TIPS:

You can garnish with fresh fruit

# MINI EGGPLANT PARMESAN



15 min



45 min



180 ° C



## Ingredients

- 1 medium eggplant, sliced
- 2 tbs olive oil
- Salt and pepper to taste
- 200g tomato sauce
- 100g grated mozzarella
- 50g grated Parmesan cheese
- Fresh basil, for garnish

## Instructions

1. Preheat your oven to 200°C. Toss the eggplant in olive oil, salt, and pepper, then roast for 20 minutes.
2. Lower the oven temperature to 180°C. Layer some tomato sauce in each ramekin, then add eggplant slices, mozzarella, and Parmesan. Repeat until all ingredients are used up, ending with a layer of cheese.
3. Bake for 20 to 25 minutes, until golden and bubbly. Garnish with fresh basil before serving.

## TIPS:

Use fresh mozzarella for the best results

your recipe



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