



Vegan crème brûlée

15'
Hands on

3 hours'
Hands off

6
Portion(s)

1
Difficulty



Method

- In a bowl add the sugar, the vanilla, the corn starch, salt, the lemon juice, the almond milk, and stir well with a hand whisk for 1-2 minutes.
- Transfer to a [pot](#) over high heat and stir until the mixture thickens and starts boiling.
- Turn off the heat and add the margarine. Mix well until it melts.
- Divide the mixture among 6 ramekins and refrigerate for 2-3 hours.
- Sprinkle with 1-2 tablespoons granulated sugar and burn it with a kitchen torch until it is caramelized. Alternatively, put them in the oven, set to broiler, until the sugar melts and turns golden.
- Serve with almonds.

Ingredients

- 160 g granulated sugar
- 1 tablespoon(s) [vanilla extract](#)
- 50 g corn starch
- 1 pinch salt
- lemon juice, of 1/2 lemon
- 800 g almond milk
- 80 g margarine

To assemble

- 90 g granulated sugar
- almonds

Διατροφικός πίνακας

Nutrition information per portion

296 Calories (kcal)	10.0 Total Fat (g)	2.1 Saturated Fat (g)	49.0 Total Carbs (g)
15%	14%	11%	19%
42.0 Sugars (g)	1.3 Protein (g)	0.0 Fibre (g)	0.27 Sodium (g)
47%	3%	0%	5%