

# VEGAN CRÈME BRULEE



Serves: 4  
Prep: 10 mins  
Chill: 1 hr



Nutrition per  
serving:  
138 kcal  
9g Fats  
15g Carbs  
1g Protein



## WHAT YOU NEED

- 1 vanilla pod
- 6.7 fl. oz. (200ml) canned coconut milk, full fat
- 13.5 fl. oz. (400ml) almond milk, unsweetened
- 4 tbsp. brown sugar
- 2 ½ tsp. agar-agar

## WHAT YOU NEED TO DO

*Cut the vanilla pod with a knife lengthwise. Scrape the marrow out with the tip of the blade and set aside .*

*In a pot, bring the coconut milk, almond milk, half of the brown sugar, agar-agar, the vanilla pod and the marrow to a boil while stirring often. Remove from the heat as soon as it boils and allow to cool to room temperature.*

*Remove the vanilla pod. Divide the mixture over 4 dishes and leave to set in the refrigerator for 1 hour.*

*Sprinkle the crème with the rest of the brown sugar and caramelize it with a burner torch.*

