Vanilla Crème Brûlée-Style Dessert with Raspberries

czas przygotowania: 10 min

poziom trudności: łatwy



A simple yet elegant vanilla custard dessert topped with a crisp layer of caramelised brown sugar and fresh raspberries. Inspired by classic crème brûlée, this quick and delicious treat combines smooth, creamy custard with a crunchy caramel topping.

Składniki

- Gellwe Vanilla Custard Powder – 1 pack
- Milk – 500 ml
- Sugar – 2 tbsp
- Butter – 1 tsp
- Brown sugar, for caramelising – 3 tbsp
- Fresh raspberries – as desired

Sposób przygotowania