

La Gastrologie

by

BAYLINC

PARIS

The Crème Brûlée



TASTE *Vanilla*

TYPE OF GLASS *Martini glass*

*I*NGREDIENTS

<i>Crème Brûlée syrup*</i>	<i>2cl</i>
<i>*Vanilla</i>	
<i>Aged Vodka Golden Diamant</i>	<i>4cl</i>
<i>Lemon juice</i>	<i>2,5cl</i>
<i>Kalhua</i>	<i>1cl</i>
<i>1 egg white</i>	

*E*TAPES

- 1. Add icecubes in a shaker*
- 2. Pour 4cl of aged Vodka Golden Diamant, 2cl of syrup, 2,5cl of lemon juice, 1cl of Kalhua and 1 egg white*
- 3. Shake*
- 4. Filter and pour into a Martini glass*
- 5. Caramelized with brown sugar using a blowtorch*