

Crème brûlée with lactose-free yoghurt



Ingredients

- 400 g Pur Natur lactose-free yoghurt
- 8 egg yolks
- 80 g granulated sugar
- 20 g vanilla sugar
- ½ orange
- 1 tsp ground cinnamon
- 4 tsp dark brown sugar

Instructions

Preheat the oven to 100°C.

Heat the yoghurt to the boiling point. Blend together the egg yolks, the sugar, the cinnamon and the zest of one orange. Add the yoghurt, stirring carefully. Transfer the mixture to oven-proof serving dishes and bake in the preheated oven for 60 minutes. Take out of the oven and set aside to cool down. Sprinkle with the sugar and scorch the top with a kitchen blowtorch or similar.