**Cauliflower Crème Brulee**

**Preparation time: 20 minutes**

**Cooking time: 1 hour**

**Serves: 4**

**Ingredients:**

12 egg yolks

220g caster sugar

200g cauliflower florets (finely sliced)

1 litre Greek yoghurt

1 tbsp vanilla extract

50g brown sugar

**What to do:**

1. Boil the Greek yoghurt, vanilla and cauliflower in a pan. Bring to boil then simmer til the cauliflower is tender.
2. Blend in a food processor, and then pass through a sieve.
3. Whisk the egg yolks and sugar. Add the yoghurt to the egg mix and pour into ramekins.
4. Sit the ramekins in a water bath in the oven at 110°c for 60 mins or until set.
5. Once cooled, sprinkle with brown sugar and caramelise with a torch or grill.

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