

Carambar cream with the magimix

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300G of milk
20G of cornflour
20G of heavy cream
12 carambars caramel taste
2 eggs

300G of milk
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How to make a Thermomix dessert cream with Carambar flavor ?

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Unwrap the Carambars and place them in the Thermomix bowl.

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Set for 10 seconds at speed 7.

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Add the milk, eggs, and cornstarch to the Thermomix bowl.

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Set for 7 minutes at 90°C and speed 3.

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Add the heavy cream and set for 15 seconds at speed 4.

Enjoy this recipe by pouring the cream into ramekins and letting it cool. Vary the flavors by using fruity Carambars such as strawberry, raspberry, or lemon. Yum