OUR RECIPES

ORUJO PANIZO CREAM LIQUEUR CRÈME CARAMEL (ORUJOS PANIZO)



INGREDIENTS:

- Orujo Panizo cream liqueur (50 ml) ·
- Whole milk (600 ml)
- 4 eggs
- Sugar (80 g)
- Condensed milk (400 g)

PREPARATION:

First, preheat the oven to 170ºC. Prepare a light caramel with two teaspoons of water and sugar. After this is done, pour it into the bottom of the moulds and set aside. Whisk the eggs until doubling their size and add the condensed milk, the whole milk and the Orujo Panizo Cream Liqueur. Then, keep whisking until all the ingredients are blended together.

Once you're finished, pour the mix into the moulds and put them in the oven in the bain-marie for 30 to 40 minutes. Finally, let them cool and remove them from the moulds.