

Tuxedo Crème Brulee

Servings: 1

INGREDIENTS

- 1 T Chef's Line™ dark chocolate crème
- 1 T Chef's Line vanilla crème
- 1 t Bailey's Irish liqueur
- raspberry sugar
- 1 ea chocolate stick

PREPARATION

In two separate double boilers, melt chocolate crème and vanilla crème. Add Baileys to the chocolate crème. In shot glass, pour in Baileys chocolate crème and fill glass halfway. Let cool. Add vanilla crème to top off the shot glass; let cool. Top with raspberry sugar and burn off with torch. Garnish with chocolate stick.

