

Koosstik

A kind of flan or crème brûlée made from high-quality, free-range kooss milk. The kooss has fed upon naturally-growing iisstth in the field, which imparts a delicate flavor to the milk. Then the chef adds a small bouquet of ssynkuuss to steep, as the milk is heating. This enhances the iisstth flavor; the bouquet is removed before finishing the custard. The custard is then topped with sugar and the sugar caramelized, then allowed to harden.

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