



TORCH

Recipes



Classic Crème Brûlée



Ingredients (4 servings)

2 cups heavy cream
4 egg yolks
1/4 cup sugar (+ 2 Tbsp for topping)
1 tsp vanilla extract
Pinch of salt
Fresh berries and mint for garnish

Tools

- Whip-It! Torch
- Ramekins
- Baking dish
- Whisk
- Strainer

Directions

- 1) Preheat oven to 325°F.
- 2) Heat cream until steaming.
- 3) Whisk yolks, sugar, salt and vanilla. Slowly add warm cream, stirring constantly.
- 4) Strain and pour into ramekins.
- 5) Place ramekins in a water bath and bake 30–35 mins.
- 6) Chill at least 4 hours.
- 7) Sprinkle a generous amount of sugar on top and torch until bubbly and caramelized. Let set 1 min. Garnish with fresh berries and mint and serve.

Meringue Cupcakes



Ingredients (12 cupcakes)

12 baked cupcakes
3 egg whites
1/4 tsp cream of tartar
6 Tbsp sugar
1 tsp vanilla

Tools

- Whip-It! Torch
- Mixer
- Piping Bag

Directions

- 1) Whip egg whites and cream of tartar until it forms soft peaks.
- 2) Gradually add sugar and beat to stiff peaks. Add vanilla.
- 3) Gently pour mixture into piping bag and pipe in swirling motion onto cupcakes.
- 4) Torch the meringue until golden brown. Serve immediately.

Caramelized Banana Split



Ingredients (2 servings)

2 ripe bananas, peeled and halved
2 Tbsp brown sugar
Ice cream and toppings
Toasted nuts, optional

Tools

- Whip-It! Torch
- Heat-safe plate

Directions

- 1) Sprinkle sugar on cut side of bananas.
- 2) Torch until caramelized.
- 3) Top with ice cream and desired toppings.
Serve immediately.

S'mores Tarts



Ingredients (6 servings)

6 pre-made mini graham cracker tart cups (about 3–4" each)
3/4 cup heavy cream
6 oz semi-sweet chocolate
1 cup mini marshmallows or marshmallow fluff

Tools

- Whip-It! Torch
- Small saucepan
- Heat-proof bowl
- Spoon or piping bag

Directions

- 1) In saucepan, warm heavy cream over medium heat until just steaming (do not boil).
- 2) Pour hot cream over chopped chocolate in a bowl. Let sit 1–2 minutes, then stir until smooth and glossy.
- 3) Spoon or pour the chocolate ganache evenly into tart shells, filling each about 3/4 full.
- 4) Refrigerate for 30–45 minutes until set.
- 5) Add mini marshmallows or a swirl of marshmallow fluff on top of each tart. Use your Whip-It! Torch to lightly toast until melty and golden brown.

Torched Salmon Nigiri



Ingredients (12 pieces)

6 oz sushi-grade salmon, sliced
1 1/2 cups cooked sushi rice
2 Tbsp soy sauce
1 tsp sesame oil
Sesame seeds

Tools

- Whip-It! Torch
- Basting brush

Directions

- 1) Wet hands and form cooked rice into bite-sized ovals.
- 2) Place salmon slices on top.
- 3) Brush with soy-sesame mix.
- 4) Torch the salmon lightly until just seared.
- 5) Sprinkle sesame seeds on top. Serve immediately.

French Onion Soup with Torched Cheese Toast



Ingredients (4 servings)

2 onions, sliced
4 cups beef broth
2 Tbsp butter
1 tsp thyme
4 thick slices baguette
1 cup shredded Gruyère

Tools

- Whip-It! Torch
- Sauce pan
- Oven-safe bowls

Directions

- 1) Caramelize onions in butter, 20–25 mins.
- 2) Add broth and thyme. Simmer 15 mins.
- 3) Ladle soup into bowls, top with toast and cheese.
- 4) Torch cheese until bubbly and golden. Serve hot.

Charred Bell Pepper Bruschetta



Ingredients (4 pieces)

2 bell peppers
4 slices toasted bread
1/2 cup ricotta or goat cheese
Olive oil, salt, pepper
Fresh basil

Tools

- Whip-It! Torch
- Knife
- Large bowl

Directions

- 1) Torch peppers until charred. Cover with large bowl to steam, then peel and slice.
- 2) Spread cheese on toast.
- 3) Top with pepper, drizzle with oil, season.
- 4) Garnish with basil and serve warm.

Crispy Prosciutto-Wrapped Asparagus



Ingredients (4 servings)

12 asparagus spears
6 slices prosciutto (halved)
Olive oil
Pepper

Tools

- Whip-It! Torch
- Baking sheet

Directions

- 1) Wrap asparagus with prosciutto.
- 2) Bake at 400°F for 10–12 mins.
- 3) Torch to crisp up the prosciutto.
- 4) Drizzle with olive oil, season and serve hot.



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