Claims

1. A surface-baked food item comprising a first food item, and a second food item containing fat and oil, wherein part or all of a surface of the second food item is coated with a heated product of sugar,

wherein the first food item is at least one type or two types or more food items selected from the food item group consisting of pudding, crème brulee, custard pudding, ice cream, cake, “iced milk” - ice cream with a milk solids content of 10% or more and a milk fat content of 3% or more, “lacto-ice” - ice cream with a milk solids content of 3% or more, sherbet, cheese, yogurt, pasta, and meat,

wherein the second food item is at least one type or two types or more food items selected from the food item group consisting of chocolates, fat and oil derived from vegetable source, butter, cream, lard, edible refined and processed fat and oil, and margarine, the vegetable source being at least one type or two types or more vegetable source selected from the vegetable source group consisting of palm, coconut, soybean, corn, rapeseed, sunflower, cotton seed, cacao - cocoa butter, shea, and rice,

wherein the second food item and the heated product of sugar are in a form of layers,

the layer of the second food item has a thickness of 0.8 mm to 7.0 mm,

the layer of the second food item coats at least part of a surface of the first food item, and the layer of the heated product of sugar coats part or all of a surface of the layer of the second food item, and

a mixing portion including the second food item and the heated product of sugar is formed in boundary between the layer of the second food item and the layer of heated product of sugar.

2. The surface-baked food item according to claim 1, wherein the second food item– coats a surface of the first food item in a container having an opening, the surface being located on an opening side of the container.

3. A method for manufacturing a surface-baked food including a first food item and a second food item that coats at least part of a surface of the first food item and contains fat and oil, the method comprising the step of heating sugar sprinkled onto a surface of the second food item to obtain a heated product of sugar,

wherein the first food item is at least one type or two types or more food items selected from the food item group consisting of pudding, crème brulee, custard pudding, ice cream, cake, “iced milk” - ice cream with a milk solids content of 10% or more and a milk fat content of 3% or more, “lacto-ice” - ice cream with a milk solids content of 3% or more, sherbet, cheese, yogurt, pasta, meat, and bread,

wherein the second food item is at least one type or two types or more food items selected from the food item group consisting of chocolates, fat and oil derived from vegetable source, butter, cream, lard, edible refined and processed fat and oil, and margarine, the vegetable source being at least one type or two types or more vegetable source selected from the vegetable source group consisting of palm, coconut, soybean, corn, rapeseed, sunflower, cotton seed, cacao - cocoa butter, shea, and rice,

wherein the second food item and the heated product of sugar are in a form of layers,

the layer of the second food item has a thickness of 0.8 mm to 7.0 mm,

the layer of the second food item coats at least part of a surface of the first food item, and the layer of the heated product of sugar coats part or all of a surface of the layer of the second food item, and

a mixing portion including the second food item and the heated product of sugar is

formed in boundary between the layer of the second food item and the layer of heated product of sugar.

4. The method for manufacturing a surface-baked food according to claim 3, wherein the heated product of sugar is obtained by caramelizing the sugar by heating.