

Crème Brûlée with Masala Chai and Citrus Biscotti



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Paul Brown

- Sub Category Name
Combo
Appetisers
- Recipe Source Name
The Chefs and the Tea Maker - 2008



Ingredients

Biscotti

Biscotti

- 1 cup of self-raising Flour
- 1 cup pure Icing Sugar
- ½ cup Almond Meal
- Zest of Lemon, Orange and Lime
- 1 teaspoon pure Vanilla
- 3 whole Eggs

Crème Brûlée

Crème Brûlée

- 5 tea bags Dilmah Masala Chai Gentle Ceylon Spice
- 600ml pure Cream
- 6 Egg yolks
- 150g Castor Sugar (plus extra to serve)
- 1 Lemon zest
- 1 Vanilla bean (halved, seeds scraped)
- 1 gold strength Gelatine leaf



Methods and Directions

Biscotti

Biscotti

- For the biscotti, mix all dry ingredients together then add the rest to form a wet biscuit style dough. Spread mixture on a baking sheet 5cm wide for the full length of tray. Bake in a medium oven until cooked, for approximately 15 minutes. Remove and cool. Slice thinly and place on a wire rack and put it back into a very low oven until biscotti is completely dry. Remove from oven, dust with icing sugar, cool and place in an airtight container.

Crème Brûlée

Crème Brûlée

- In a saucepan, bring the cream, tea, lemon and vanilla bean to just below boiling over medium heat. Remove from heat & let sit for 5 minutes until all ingredients have infused, then strain.
- Meanwhile, in a separate bowl, whisk the egg yolks & sugar for 3 minutes until thick and pale then whisk into hot cream mixture.
- Pour back into a clean saucepan & cook over low heat or double boiler for 10 minutes until mixture is cooked, resembling custard.
- Remove from heat.
- Soak the gelatine in a bowl of cold water for 5 minutes to soften. Gently squeeze gelatine to remove excess liquid.
- Stir through custard until dissolved. Strain mixture into eight 180ml ramekins. Allow to cool before placing in the fridge for at least 1 hour until set.