

Cinnamon Tea & Black Sesame Crème Brûlée; Frozen Curd Lime & Lemon Tea Tart; Amaretto Laced Almond Tea



0 made it | 0 reviews



- Sub Category Name
Food
Desserts
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage
- Activities Name
Tea Inspired Lunch Corners

Used Teas



t-Series Italian
Almond Tea



Vanilla



Cinnamon

Ingredients

Amaretto Laced Almond Tea Amaretto Laced Almond Tea

- 10g Dilmah t-Series Italian Almond Tea



- 20ml Amaretto Liqueur
- 200ml Water
- 50ml Fresh cream
- 30ml Sugar

Frozen Curd Lime & Lemon Tea Tart

Frozen Curd Lime & Lemon Tea Tart

- 4 Egg yolks
- 150g Sugar
- 250ml Milk
- 250g Fresh cream
- 250g Curd

Ingredients for The Sugar Dough (for The Tart Shell)

- 1 teaspoon Dilmah Vanilla Tea
- 300g Flour
- 100g Sugar
- 200g Butter
- ½ teaspoon Lemon Zest

Ingredients for Lemon Curd Filling

- 3 Egg yolks
- 175g Sugar
- 200g Melted butter
- 30ml Lemon Juice

Cinnamon Tea & Black Sesame Crème Brûlée

Cinnamon Tea & Black Sesame Crème Brûlée

- 10g Dilmah Cinnamon Tea
- 5 Egg yolks
- 5 Egg whites
- 200g Sugar
- 2 Vanilla sticks
- 250ml Milk
- 750ml Fresh cream
- 5g Black sesame paste
- 20ml Brandy

Methods and Directions

Amaretto Laced Almond Tea



Amaretto Laced Almond Tea

- Brew the tea, strain and add the sugar.
- Add Amaretto and fresh cream and serve in a glass.

Frozen Curd Lime & Lemon Tea Tart

Frozen Curd Lime & Lemon Tea Tart

- Boil the milk and add the sugar.
- Add the egg yolk and mix well.
- Cook the mixture for a short while.
- Beat the fresh cream and add into the mixture. Mix slightly.
- Add the curd and mix well.
- Pour the mixture into an ice cream machine.

Method of Preparation for Lemon Curd Filling

- Mix the eggs and sugar.
- Place the mixture on a double boiler until the sugar is dissolved.
- Add the melted butter and the lemon juice. Cool the mixture.

Cinnamon Tea & Black Sesame Crème Brulee

Cinnamon Tea & Black Sesame Crème Brulee

- Boil the milk with the tea.
- Add fresh cream and sugar.
- Mix in the egg yolks and whites into the mixture.
- Beat the mixture slightly with the black sesame paste.
- Cook at 150°C for about 50 minutes.
- Sprinkle the top evenly with sugar and place under a grill until the sugar has caramelized.