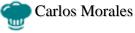


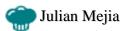
Deconstructed Almond & Apple Tart Paired with Atardecer





 $0 \ made \ it \mid 0 \ reviews$





- Sub Category Name Combo
- Recipe Source Name
 Afternoon tea for the 21st Century UAE

Used Teas



Elixir of Ceylon Tea Black Tea with Almond

Ingredients

Deconstructed Almond & Apple Tart Paired with Atardecer Ingredients for the Crumble

- 50grams of Flour
- 50grams of Sugar
- 50grams of Almond flour
- 50grams of Butter

Ingredients for the Cream



- 500grams of Cream
- 75grams of Sugar
- 0.7grams of Vanilla pearls
- 100grams of Egg Yolk
- 10grams of Gelatin

Ingredients for the Caramel Apple

- 50grams of Sugar
- 75grams of Water
- 250grams of Green Apple in small cubes

Ingredients for the Beverage

- 120ml Almond Tea Concentrate
- 3ml Almond Syrup
- 5ml Cinnamon Infused Syrup
- 3 Basil Leaves
- 5ml Black Tea

Methods and Directions

Deconstructed Almond & Apple Tart Paired with Atardecer Method for the Crumble

- Mix all the ingredients in the mixed with the paddle until the crumble texture is formed
- Bake at 115 C for 1 hour

Method for the Cream

- Mix cream, sugar and vanilla and boil
- Temper with the egg yolks and cook until 85 C
- Remove from the heat and add the gelatin. Whip in the mixer

Method for the Caramel Apple

- Prepare a dry caramel with the sugar and add the water slowly
- Let it cool. Mix with the apple cubes and place it in a vacuum bag. Vacuum to 100% and let it rest all night in the vacuum bag

Method for the Beverage

Combine tea, syrup and basil leaves, shaken and build over ice



ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 25/12/2025