



## Deconstructed Almond & Apple Tart Paired with Atardecer



0 made it | 0 reviews



Carlos Morales



Julian Mejia

- 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](https://teainspired.com/dilmah-recipes) 27/07/2025