Crème Brulee with poached Quince, and Serene Evening tea with Turmeric Coconut & Vanilla

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Ingredients

Crème Brulee with poached Quince, and Serene Evening tea with Turmeric Coconut & Vanilla Crème Brulee

- 1200 cream
- 10 vanilla beans
- 1 teaspoon freshly grated turmeric
- 3 eggs
- 10 yolks
- 250 sugar
- 10 Serene Evening tea with Turmeric Coconut & Vanilla tea bags or 3 teaspoons loose leaf

Quince

- 1000 sugar
- 3 cinnamon quills
- 1 star anise
- 3 cloves
- 1 cardomon
- 1 vanilla
- 1 tsp fresh turmeric
- 2000 water
- 5 Serene Evening tea with Turmeric Coconut & Vanilla tea bags

- 3 lemons
- Serve with whipped cream

Methods and Directions

Crème Brulee with poached Quince, and Serene Evening tea with Turmeric Coconut & Vanilla Crème Brulee

- Heat cream, fresh turmeric and vanilla. Add Serene Evening tea with Turmeric Coconut & Vanilla tea bags and steep for 5 minutes remove the tea bags. Whisk eggs, yolks and sugar. Pour heated cream over the yolks. Strain into a jug making sure the vanilla is pushed through with a ladle. Pour into prepared molds and bake at 160 in the kombi for 40 minutes

Quince

- Bring sugar, water and spices to the boil. Add quince trimmings wrapped up in a muslin cloth. Simmer mixture for 15 minutes. Add the Serene Evening tea with Turmeric Coconut & Vanilla tea bags and steep for 5 minutes, remove. Add quartered quince and simmer on a low heat for 6 hours.

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