

Ginger bread Brioche, apple curd and caramel cream



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Food
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Infusions Recipes

Used Teas



Red Rooibos
Caramel, Ginger &
Coconut

Ingredients

Ginger bread Brioche, apple curd and caramel cream with Red Rooibos with Caramel, Ginger and Coconut

Apple curd

- 750 to 250 apple juice
- 6 egg yolks
- 30 lemon juice
- 100 sugar
- 100 butter
- 200 double cream



Brioche dough

- 2000 flour
- 40 salt
- 300 sugar
- 80 yeast
- 880 egg
- 600 milk
- 1000 butter

Gingerbread Crumble

- 600 honey
- 300 butter
- 200 brown sugar
- 2 cloves
- 4 tsp Red Rooibos with caramel, ginger and coconut
- 2 cinnamon quill
- 200 flour
- 3 eggs
- Black salt
- 400 brioche

Caramel cream

- 250 caramel
- 2 teaspoons Red Rooibos with caramel, ginger and coconut
- 500 cream

Methods and Directions

Ginger bread Brioche, apple curd and caramel cream with Red Rooibos with Caramel, Ginger and Coconut

Apple curd

- Reduce the apple juice. Whisk yolks and sugar with lemon juice. Add reduced juice. Sabayon until ribbon stage. Add butter in cube by cube. Set in fridge. Blend with double cream

Brioche dough

- Mix all ingredients except butter in mixer until sticky dough. Add butter cube by cube until all emulsified. Wrap and leave in the fridge overnight. Bake in 650g loaves at 180. 6 top bottom 3



Gingerbread Crumble

- Bring honey, butter, brown sugar, cloves, ginger, cinnamon quill to the boil. Pour into flour. Whisk until cooled. Add the eggs one at a time. Bake at 160. 7 top, 3 bottom. Until crisp. In a separate oven toast brioche and black salt. Combine with gingerbread in robo. Add 1 teabag Red Rooibos with caramel, ginger and coconut

Caramel cream

- Combine together and whisk. Chill in the fridge.
- Whisk equal parts double cream and caramel cream for service.

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teainspired.com/dilmah-recipes 12/07/2025