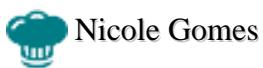


## Citrus Friand and Dilmah Earl Grey Cream (gluten-free)



0 made it | 0 reviews



Nicole Gomes



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- Sub Category Name

Food

Savory

- Recipe Source Name

Real High Tea 2014/15 Volume 2

### Ingredients

#### Citrus Friand and Dilmah Earl Grey Cream (gluten-free)

##### Citrus purée

- 1 lemon
- 1 orange
- Water to cover

##### Friand

- 180g citrus purée
- 4 eggs
- 180g castor sugar
- 180g almond powder
- 4g baking powder

##### Earl Grey cream

- 2 Dilmah Gourmet Selection Earl Grey tea bags, opened
- 250g cream

## Methods and Directions

### Citrus Friand and Dilmah Earl Grey Cream (gluten-free)

#### Citrus purée

- Place in a pot and cover with water.
- Simmer until tender (about 2 hours).
- Drain, cool and remove the seeds.
- Process the skin, flesh and juice to a smooth purée in a food processor.

#### Friand

- Grease a rectangular metal mould with oil spray and place on a baking sheet.
- Line the base with greaseproof paper.
- Preheat the oven to 160°C.
- Beat the eggs and sugar together (do not cream them) and fold in remaining ingredients, mix well.
- Bake until set (about 30 minutes).

#### Earl Grey cream

- Infuse the loose tea in the cream for 2 hours.
- Strain the cream through a fine sieve.
- Whisk the infused cream to soft peaks, and quenelle onto the sliced citrus friand.