

Crème Brûlée with Chocolate Turmeric, Ginger and Almond tea



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Peter Kuruvita

- Sub Category Name
Food
Desserts
- Recipe Source Name
Christmas Recipe Brochure
- Festivities Name
Christmas

Used Teas



Red Rooibos
Chocolate, Turmeric,
Ginger & Almond

Ingredients

Crème Brûlée with Chocolate Turmeric, Ginger and Almond tea

- 400g Cream
- 4 Yolks
- 4 tbsp Castor Sugar
- 5 Dilmah Chocolate, Turmeric, Ginger & Almond Infusion
- 100g Good Quality 65% Dark Chocolate



Methods and Directions

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- Bring cream to a boil.
- Add 4 tea bags and steep for 10 minutes and remove the tea bags.
- Add the last bag opened up and mix through.
- Add the chocolate and whisk till the chocolate has melted and infused.
- Whisk eggs, yolks and sugar.
- Pour heated cream over the yolks.
- Place the mixture into a double boiler and whisk for 10 minutes with the flame on low till the mixture thickens.
- Do not overcook or the eggs will scramble!
- Pour into moulds and set in the fridge for 4 hours or overnight.

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