



Spiced Chai Apple and Rhubarb Crumble with Dilmah Earl Grey Custard Tea range: Dilmah Premium Ceylon Tea Selection



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Simon Toohey

- Sub Category Name
Food
Desserts
- Recipe Source Name
Dilmah recipes
- Festivities Name
Autumn
Spring
Summer
Winter
Christmas
Easter

Used Teas



t-Series The Original
Earl Grey

Ingredients

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Premium Ceylon Tea Selection For the Apple and Rhubarb

- 4 Rhubarb Stems - chopped to 1-inch lengths
- 2 Apples
- 3 tbsp of Brown Sugar
- ½ Lemon - juice only

For the Crumble

- 200 g Oats
- 50 g Flour
- 150 ml Brown Butter
- 3 tbsp Raw Sugar
- 2 Dilmah Spiced Chai Tea Bags - cut open
- Big Pinch of Salt

For the Custard

- 250 ml Milk
- 250 ml Cream
- 2 Dilmah Earl Grey Tea Bags - cut open
- 5 Egg Yolks
- 70 g Caster Sugar

Methods and Directions

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- Pre-heat oven to 180°C
- Take the rhubarb and apple and chop it up, it does not have to be uniformed. Place into a bowl and add all the other ingredients. Pour into a tin or baking tray you'd like to cook the crumble in.
- Make the crumble mixture by adding everything together and mixing until it turns into a dough like consistency.
- Spoon it over the apple and rhubarb mixture, place it in the oven for 25-30 mins until the top is nice and crisp.
- While the crumble is cooking make the Dilmah Earl Grey custard. Put the milk and cream and Dilmah Earl Grey tea in a pot until it is close to a boil. In the meantime, whisk the sugar and egg yolks until all is incorporated well. Strain the milk mixture in with the sugar and egg mixture, making sure to stir constantly. Finally strain the ingredients back into the pot and stir constantly on medium heat (around 82°C) until the mixture holds on the back of the spoon.
- Pour the Custard into a jug and set aside.
- Take the crumble out of the oven and let sit for approx. 20 mins. Spoon a large amount into a



bowl and then pour over as much custard as you like.

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teainspired.com/dilmah-recipes 21/12/2025