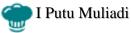


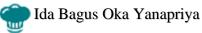
SENCHA GREEN TEA BRÛLÉE WITH PASSION FRUIT REDUCTION





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An elegant haven by the sea, the The Royal Santrian Luxury Beach Villas consist of a tasteful collection of luxury villas ideal for blissful seclusion, comfort and the good life. Represented by Ida Bagus Oka Yanapriya & I Putu Muliadi

- Sub Category Name Food Desserts
- Recipe Source Name Real High Tea 2014/15 Volume 1

Used Teas



t-Series Sencha Green Extra Special

Ingredients



SENCHA GREEN TEA BRÛLÉE WITH PASSION FRUIT REDUCTION

- 250ml Sencha Green Tea
- 100g créme brûlée powder
- 250ml cream
- 100g white sugar

Sauce

- 100g passion fruit
- 30ml Cointreau
- 20ml fresh milk
- 5ml lime cordial

Methods and Directions

SENCHA GREEN TEA BRÛLÉE WITH PASSION FRUIT REDUCTION

- Brewing Sencha green tea for about 2-3 minutes.
- Cook green tea with fresh milk, créme brûlée powder, cream and white sugar, stir slowly until the brûlée is thickened.

Sauce

 Reduce passion fruit, lime cordial, Cointreau and fresh milk in low heat, stir until thick and smooth.

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