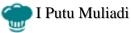


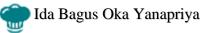
# SENCHA GREEN TEA BRÛLÉE WITH PASSION FRUIT REDUCTION





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- 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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