

EARL GREY TEA INFUSED CRÈME CATALAN



0 made it | 0 reviews

Arie YuliantoYuli Hariyanto

Known for its the warm Indonesian hospitality, the relaxing atmosphere surrounded by greenery and its eclectic array of cuisine, Shangri-La Surabaya is truly an oasis of pleasure. This outstanding property is the epitome of luxury, indulgence and seduction. Represented by Yuli Hariyanto & Arie Yulianto.

- Sub Category Name
Drink
Mocktails/Iced Tea

- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series The Original
Earl Grey

Ingredients

EARL GREY TEA INFUSED CRÈME CATALAN

- 500g milk
- 10g cream
- 50g orange juice
- 10g orange zest
- 2g Dilmah Earl Grey tea leaves
- 165g egg yolks
- 30g sugar
- 2g salt
- 1g cornstarch
- 10g raw sugar fine

Methods and Directions

EARL GREY TEA INFUSED CRÈME CATALAN

- Place the milk, cream, orange zest and Earl Grey tea leaves in a saucepan and bring to the boil.
- Remove from heat and add orange juice.
- Combine egg yolks, sugar, salt and cornstarch and stir until creamy.
- Add the hot milk/cream mixture, place back in the saucepan and reheat until crème starts to set.
- Strain through fine sieve and fill into desired dishes. Cool down and refrigerate.
- Sprinkle with raw sugar and caramelize with blow torch.