

## SPICED CUSTARD, CASHEW AND APPLE



0 made it | 0 reviews



 Claire Van Vuuren

 Mitchell Grady

- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Ingredients

#### SPICED CUSTARD, CASHEW AND APPLE Anglaise Mix

- 500g coconut cream
- 100g egg yolk

#### Spiced Custard (Wattalapan)

- 500ml coconut cream
- 200g palm sugar
- 2 tsp nutmeg
- 1 tsp cardamom
- 15g agar-agar

#### Apple Salad



- 1 apple, sliced
- 20ml sugar syrup

## Methods and Directions

### **SPICED CUSTARD, CASHEW AND APPLE Anglaise Mix**

- Cook coconut cream and yolk as you would Anglaise.
- Cool. Set aside.

### **Spiced Custard (Wattalapan)**

- Bring ingredients to the boil, whisking with great vigour to dissolve agar.
- Strain onto Anglaise mix and place in fridge till set.