

CHAMOMILE INFUSED TUILE



0 made it | 0 reviews



Rahul Ratnakar



Vipin Sharma

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

Ingredients

CHAMOMILE INFUSED TUILE

Chamomile Tuile

- 2 tsp Dilmah Pure Chamomile Flowers
- 60g unsalted butter
- 80g egg whites
- 70g plain flour, sifted
- 120g sifted icing sugar

Earl Grey Crème Patisserie

- 500ml milk
- 125g sugar
- 5 tsp Dilmah Earl Grey Tea
- 2 egg yolks



- 1 whole egg
- 40g corn starch
- 30g butter
- 1 tbsp vanilla essence

Macerated Berries

- 50g raspberries
- 50g blueberries
- 50g blackberries
- 30ml Grand Marnier
- 25g sugar

Garnish

- 1 pear, thinly sliced
- Icing sugar, to dust

Methods and Directions

CHAMOMILE INFUSED TUILE

Chamomile Tuile

- Toast the chamomile tea and grind to a fine powder.
- Combine the flour, icing sugar and chamomile powder in a food processor.
- Add lightly beaten egg whites and melted butter until the mixture is a smooth consistency. Cover and refrigerate for 2 hours.
- Cut out a stencil from a plastic container measuring 10cm x 7cm.
- Combine the Chamomile Tuile ingredients and spread the mixture inside the stencil and bake at 170C for 6 minutes.
- Remove from the oven and mould into a boat shape by pressing the shorted sides together.

Earl Grey Crème Pâtisserie

- In a heavy saucepan heat the milk with half of the sugar and Earl Grey tea till it just comes to a boil.
- Beat the egg yolks and whole eggs in a bowl.
- Sift the cornflour with the rest of the sugar and whisk till it is smooth.
- Temper the egg mix by slowly adding the heated milk in a thin stream. Return the mix to heat and bring to a boil, stirring constantly. When the mixture is thick, remove from heat and stir in the vanilla and butter.
- Pour into a clean container, dust lightly with sugar and cover with greaseproof paper. Cool down and chill as quickly as possible.



- Heat the milk and add Earl Grey Tea and steep for 5-6 minutes and strain.
- Beat the butter and sugar until smooth.
- Add the steeper tea into the mix and combine until smooth.

Macerated Berries

- Mix all ingredients together and let it sit for 30 minutes.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 11/09/2025