

VANILLA CRÈME BRÛLÉE WITH COCONUT COOKIES



0 made it | 0 reviews



Narubet ChaoPanich



Warud Wacharapunyanoon

Discover the treasures of Khao Lak at one of Marriott Thailand's flagship properties, the JW Marriott Khao Lak Resort and Spa, recipient of the 2010 Condé Nast World's Top New Hotels award. Represented by Warud Wacharapunyanoon & Narubet ChaoPanich.

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

Ingredients

VANILLA CRÈME BRÛLÉE WITH COCONUT COOKIES

Vanilla Crème Brûlée

- 200ml whipping cream
- 100ml fresh milk
- 70g sugar
- 4ml vanilla essence
- 2ml dark rum
- 100ml Dilmah Vanilla Ceylon Tea, brewed hot
- 6 egg yolks

Coconut Cookies

- 50g sugar



- 100g butter
- 120g cake flour
- 50g dry coconut
- 1 egg yolk
- 4ml Dilmah Vanilla Ceylon Tea, brewed, cold
- 2g baking powder

Methods and Directions

VANILLA CRÈME BRÛLÉE WITH COCONUT COOKIES

Vanilla Crème Brûlée

- Preheat oven to 170°C.
- Place all the ingredients in a bowl and mix with hand-whip until all the sugar dissolves.
- Pour the crème brûlée mix into ramekins or custard cups. Place the cups in baking tray on a water bath.
- Bake in the oven for 25-30 minutes or until crème brûlée has slightly set.
- Take out of the oven and let it cool down to room temperature and then store in a chiller.
- Sprinkle brown sugar on the surface of the crème brûlée and burn the sugar with a torch to caramelise. Pour the hot Vanilla Tea on top just before serving.

Coconut Cookies

- Preheat the oven to 175°C and prepare a tray for baking.
- Place all the ingredients in a bowl and mix at low speed for 1 minute.
- Take the dough out and roll to a 2cm thickness. Slice into strips of 2 x 1 x 8cm each and rest in the chiller for 1 hour.
- Bake in the oven for 10-12 minutes or until golden brown.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 03/08/2025