

CHAI TEA APPLE CRUMBLE, CHAI TEA JELLY, VANILLA CREAM



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- Sub Category Name
Food
Main Courses

- Recipe Source Name
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Used Teas



Exceptional Ceylon Spice Chai

Ingredients

CHAI TEA APPLE CRUMBLE, CHAI TEA JELLY, VANILLA CREAM

Chai Tea Apple Crumble

- 110g flour
- 100g almond meal
- 90g sugar
- 90g melted butter
- 50g chai tea infused apples (Sous vide 60C/10min)

Chai Tea Jelly

- 200ml Dilmah Spice Chai Tea
- 10g sugar
- 2 gelatin sheets

Chai Tea Apples

- 2 apples
- 200ml Dilmah Spice Chai Tea

Vanilla Cream

- 200g cream
- 2 tea bags Dilmah Spice Chai Tea
- 1 vanilla bean pod

Methods and Directions

CHAI TEA APPLE CRUMBLE, CHAI TEA JELLY, VANILLA CREAM

Chai Tea Apple Crumble

- Combine all together well and rest for 20 minutes and roll it out 1cm thick and bake it out on tray at 175C for 8-9 minutes.

Chai Tea Jelly

- Combine 200ml Dilmah Spice Chai Tea for 4-5 minutes with 10g sugar and melted gelatin sheets.
- Put into mold, keep in a fridge overnight.

Chai Tea Apples

- Cut 2 apples into 2cm logs with the core.



- Vacuum it with 200ml cold Chai Tea. Keep in fridge overnight.
- Take out the apples and sprinkle some sugar on top before blow torching.

Vanilla Cream

- Boil 200g cream and 2 bags of chai tea and strain it.
- Put the cream back on heat and add 1 pod of vanilla bean.
- Reduce until thick

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