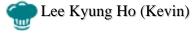


CHAI TEA APPLE CRUMBLE, CHAI TEA JELLY, VANILLA CREAM





0 made it | 0 reviews



Jagdev (JD) Singh

Sub Category Name
 Food
 Main Courses

• Recipe Source Name Real High Tea 2014/15 Volume 2

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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