

MASALA SUGAR AND BIBIKKAN FOAM WITH RAISINS AND CASHEW NUT CRUMBLE



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Muscavado sugar mixed with spices, orange and coconut is created into a 'foam' and is baked with raisins. It's accompanied by deliciously crunchy cashew nut crumble.

- Sub Category Name
Food
Main Courses

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

MASALA SUGAR AND BIBIKKAN FOAM WITH RAISINS AND CASHEW NUT CRUMBLE

Ingredients for Masala Sugar And Bibikkan Foam

- 193g Evaporated Milk
- 70g Muscovado Sugar
- 70g Soft Light Brown Sugar
- 5g Green Cardamom Powder
- 20g Grated Fresh Coconut
- 50g Raisins
- 100ml Fresh Orange Juice/Zest

Ingredients for Cashew Nut Crumble

- 100g Plain Flour
- 60g Butter, at room temperature

- 50g Demerara Sugar
- 0.5tsp. Ground Cinnamon
- 50g Cashew Nuts, chopped

Methods and Directions

MASALA SUGAR AND BIBIKKAN FOAM WITH RAISINS AND CASHEW NUT CRUMBLE **Masala Sugar And Bibikkan Foam Method**

- Preheat the oven to 170°C.
- Sift the flour into a bowl and rub in the butter until the mixture looks like fine breadcrumbs.
- Stir in the sugar and the cinnamon and work it a little more between your fingers until the mixture forms little crumb like nuggets.
- Stir in the cashew nuts.
- Spoon the crumble onto a silpat mat and bake for 10-15 minutes until golden brown.

Cashew Nut Crumble Method

- Preheat the oven to 170°C.
- Sift the flour into a bowl and rub in the butter until the mixture looks like fine breadcrumbs.
- Stir in the sugar and the cinnamon and work it a little more between your fingers until the mixture forms little crumb like nuggets.
- Stir in the cashew nuts.
- Spoon the crumble onto a silpat mat and bake for 10-15 minutes until golden brown.