

WATTE BLACK TEA CREAM CARAMEL



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IFT offers degrees and professional programmes and a wide range of tourism related disciplines among which are hospitality and culinary arts. Represented by Billy Chang & Jeffery Lai.

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

Used Teas



Meda Watte

Ingredients

WATTE BLACK TEA CREAM CARAMEL
Black Tea Infused Crème Caramel



- 200ml milk
- 50g sugar
- 2 eggs
- 5g Dilmah Meda Watte Tea
- 5 egg shell

Caramel Jelly

- 50g sugar
- 180ml water
- 2 pcs gelatin

Cigarette Batter

- 20g butter
- 20g icing sugar
- 20g egg white
- 20g cake flour
- 1g Dilmah Meda Watta Tea

Methods and Directions

WATTE BLACK TEA CREAM CARAMEL

Black Tea Infused Crème Caramel

- Boil the milk, then switch off the fire and add the tea leaves.
- Cover and infuse for 10 minutes.
- Whisk the eggs and sugar, pour the milk over the mixture and stir well.
- Pour into sanitized egg shell and bake in hot water bath at 170°C for 20 minutes.

Caramel Jelly

- Make a caramel with sugar, then deglaze with hot water.
- Once cool, add in gelatin and pour into a small cake ring and cover with cling films.
- Keep in the fridge for 30 minutes until set.
- Remove the cake ring and cut into a small dice.

Cigarette Batter

- Cream butter and icing sugar lightly and then add in egg white and cake flour at last.
- Spread the batter on a silicone mat and make a Portuguese bird shape with the pre-cut cake board.
- Sprinkle some ground tea leaves on the batter and bake at 180°C for 5 minutes.



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