

## SMOKED



0 made it | 0 reviews

 Ellen Dong

 Kenny Chen



This Chai Masala Tube finds layers of Chai Masala crème brûlée, Dilmah Yata Watte jelly, white truffle vanilla gel and Pop Rocks work together to create a sensational tea dish.

- Sub Category Name

Food

Savory

- Recipe Source Name

Dilmah Real High Tea Global Challenge 2015

### Used Teas



Yata Watte

### Ingredients

#### SMOKED

Chai Masala Crème Brûlée

- 1000ml Milk
- 1g Salt
- 2pcs Clove
- 5g Nutmeg
- 2pcs Cinnamon Sticks
- 2pcs Star Anise
- 1pc Fresh Ginger
- 5g Sarawak Black Pepper
- 2 Bay Leaves
- 500g Egg Yolk
- 200g Sugar
- 20g Dilmah Yata Watte Tea

### **Yata Wattaa Jelly**

- 500ml Water
- 10g Dilmah Yata Watte Tea
- 100g Sugar
- 5g Agar Agar

### **White Truffle Vanilla Gel**

- 4pcs Tahiti Vanilla Bean
- 400ml Milk
- 300g Cream
- 100g Sugar
- 5ml White Truffle Oil
- Pinch of Salt
- Agar Agar

## **Methods and Directions**

### **SMOKED**

#### **Chai Masala Crème Brûlée**

- Bring milk to a boil and add the spices and tea and infuse for 5 minutes. Strain
- Combine the sugar and egg yolk, then add the spiced milk. Strain
- Pour in a tray and bake at 150C. for ca. 30 minutes

### **Yata Wattaa Jelly**

- Bring water to boil and let the tea infuse for 5 minutes and strain. Combine sugar and Agar Agar. Pour into the tea and bring to a boil. Pour into a shallow pan and set aside.



## White Truffle Vanilla Gel

- Bring milk, cream, salt and vanilla to boil. Combine sugar and Agar Agar. Pour into the milk mixture and bring to a boil. Take off heat and cool and add the white truffle oil.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](http://teainspired.com/dilmah-recipes) 11/02/2026