

HOT & SPICE



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We take you through a tour of incredible spices from Asia paired with the sweetness of our fruits; Tonka Bean financier with Asian fruit parfait and green curry cream

- Sub Category Name
Food
Savory

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

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- 350g Icing Sugar
- 150g Almond Powder
- 350g Egg Whites
- 200g Butter
- 3g Baking Powder
- 50g Poppy Seed
- 2pc Tonka Bean

Methods and Directions

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- Preheat the oven to 180°C.

- Whisk the egg white and the icing sugar together until light and fluffy. Add the ground almond flour and baking powder mix well using a whisk.
- Melt the butter and cook over a gentle heat until it turns a nutty brown colour. Add to the almond mixture. Allow to cool and then fold in the poppy seeds and Tonka beans.
- Place the mixture into silicone moulds and bake in the oven for 10 minutes.

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