

"Chai Masala" Tea Custard Tartlet With Poached Saffron Pear & Organic Raisin Compote



0 made it | 0 reviews



Ellen Dong



Kenny Chen

MGM MACAU (National Winner) The stunning MGM Macau pulsates with the energetic spirit of Macau's multi-faceted heritage. It's central plaza The Grande Praça's ambience is inspired by old-world Europe and holds a mirror up to Macau's Portuguese roots. Its dramatic skylight dome – along with its terraces, restaurants and lounges – add to the bustling atmosphere and the overall feel of opulence that surrounds its guests. Represented by Kenny Chen & Ellen Dong.

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

Ingredients

CHAI MASALA" TEA CUSTARD TARTLET WITH POACHED SAFFRON PEAR & ORGANIC RAISIN COMPOTE

Saffron Raisin

- 160g organic raisin
- 600ml water
- 60g honey
- 16 strings saffron
- 20g corn starch

- 6 turns of black pepper
- 6 slices ginger

Chai Masala Crème Brûlée

- 1000ml milk
- 1g salt
- 2 pcs clove
- 5g nutmeg
- 1 cinnamon stick
- 1 star anise
- 1 ginger
- 5g black pepper
- 2 bay leaves
- 10g Dilmah The First Ceylon Souchong
- 10g Dilmah Meda Watte Tea
- 500g egg yolk
- 200g sugar

Saffron Williams Pear

- 1000ml water
- 500g sugar
- 1 pcs lemon zest
- 1g saffron
- 3 pcs Williams pears

Black Tea Sable Dough

- 180g t45 flour
- 100g soft butter
- 60g icing sugar
- 20g almond powder
- 1g salt
- 1 vanilla bean
- 2g Dilmah Meda Watte Tea, powdered
- 15g egg

Methods and Directions

CHAI MASALA" TEA CUSTARD TARTLET WITH POACHED SAFFRON PEAR & ORGANIC RAISIN COMPOTE

Saffron Raisin

- Soak the raisins in hot water for 30 minutes.
- Strain the raisins.
- Boil water, honey, saffron, black pepper and ginger.
- Mix cornstarch with 50g of water and put in the syrup.
- Cook until the mixture gets clear.
- Add the raisins.
- Keep in cooler overnight.

Chai Masala Crème Brûlée

- Boil the milk with the tea and spices.
- Cover and let it sit for 3 hours to get the aromas and flavours. Strain.
- Mix egg yolk and sugar together.
- Add in the milk mixture.

Saffron Williams Pear

- Cut the Williams pears into halves.
- Boil water, sugar, lemon zest and saffron together.
- Put the pear halves in the syrup. Steam for 50 minutes. Cool down in ice water bath.
- Keep in cooler overnight.

Black Tea Sable Dough

- Mix soft butter with icing sugar.
- Add in the egg and the rest of the ingredients.
- Do not over-mix the dough.
- Rest for 2 hours in the chiller.