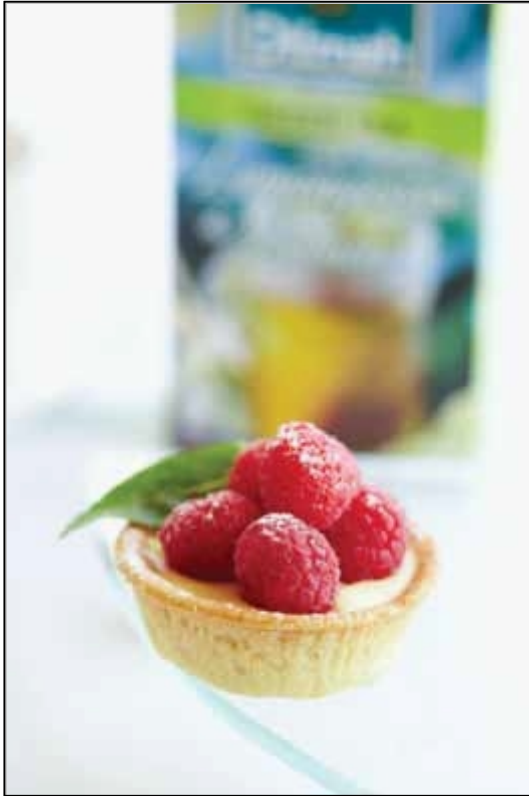


## Lemongrass and Lemon Green Tea curd tartlet and raspberries



0 made it | 0 reviews



- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 2
- Festivities Name  
Autumn  
Spring  
Summer
- Activities Name  
Real High Tea

### Used Teas



Pure Ceylon Green  
Tea with Lemongrass

### Ingredients

Lemongrass and Lemon Green Tea curd tartlet and raspberries



## **Curd**

- 4 eggs
- 125g sugar
- 400ml cream
- 250ml Dilmah Lemongrass and Lemon green tea
- 1 lemon, juice and rind
- 1/2 lemongrass
- 1 gelatin

## **Sweet shortcrust**

- 250g plain flour
- 125g butter, chopped
- 50g sugar
- 1 egg yolk
- 1 tbsp water

## **Methods and Directions**

### **Lemongrass and Lemon Green Tea curd tartlet and raspberries**

#### **Curd**

- Brew Lemon and Lemongrass green tea, add lemon rind and lemongrass stick, and set aside.
- Heat up cream, mix eggs and sugar together.
- Strain tea, add to the hot cream, add lemon juice to the eggs and sugar mixture. Cook gently, stirring constantly till thickened, put off heat and add gelatin.
- Pour into cooked tart bases.

#### **Sweet shortcrust**

- Combine flour, butter and sugar. Add yolk and chilled water, process till dough comes together.