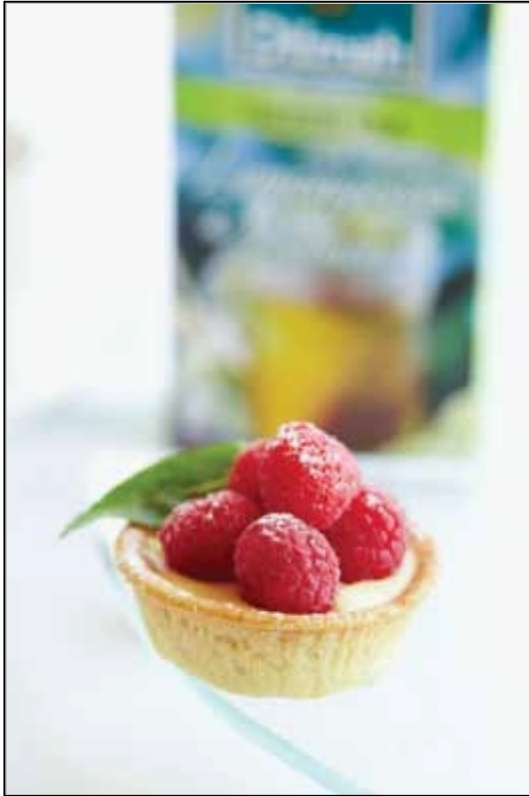


Lemongrass and Lemon Green Tea curd tartlet and raspberries



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.