

## Cinnamon Tea & Black Sesame Crème Brulee; Frozen Curd Lime & Lemon Tea Tart; Amaretto Laced Almond Tea



0 made it | 0 reviews



- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
The Dilmah Book of Tea inspired Cuisine &  
Beverage
- Activities Name  
Tea Inspired Lunch Corner

### Used Teas



t-Series Italian  
Almond Tea



Vanilla



Cinnamon

### Ingredients

#### Amaretto Laced Almond Tea Amaretto Laced Almond Tea

- 10g Dilmah t-Series Italian Almond Tea



- 20ml Amaretto Liqueur
- 200ml Water
- 50ml Fresh cream
- 30ml Sugar

**Frozen Curd Lime & Lemon Tea Tart**  
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- 4 Egg yolks
- 150g Sugar
- 250ml Milk
- 250g Fresh cream
- 250g Curd

**Ingredients for The Sugar Dough (for The Tart Shell)**

- 1 teaspoon Dilmah Vanilla Tea
- 300g Flour
- 100g Sugar
- 200g Butter
- ½ teaspoon Lemon Zest

**Ingredients for Lemon Curd Filling**

- 3 Egg yolks
- 175g Sugar
- 200g Melted butter
- 30ml Lemon Juice

**Cinnamon Tea & Black Sesame Crème Brulee**  
**Cinnamon Tea & Black Sesame Crème Brulee**

- 10g Dilmah Cinnamon Tea
- 5 Egg yolks
- 5 Egg whites
- 200g Sugar
- 2 Vanilla sticks
- 250ml Milk
- 750ml Fresh cream
- 5g Black sesame paste
- 20ml Brandy

**Methods and Directions**

**Amaretto Laced Almond Tea**



### **Amaretto Laced Almond Tea**

- Brew the tea, strain and add the sugar.
- Add Amaretto and fresh cream and serve in a glass.

### **Frozen Curd Lime & Lemon Tea Tart**

### **Frozen Curd Lime & Lemon Tea Tart**

- Boil the milk and add the sugar.
- Add the egg yolk and mix well.
- Cook the mixture for a short while.
- Beat the fresh cream and add into the mixture. Mix slightly.
- Add the curd and mix well.
- Pour the mixture into an ice cream machine.

### **Method of Preparation for Lemon Curd Filling**

- Mix the eggs and sugar.
- Place the mixture on a double boiler until the sugar is dissolved.
- Add the melted butter and the lemon juice. Cool the mixture.

### **Cinnamon Tea & Black Sesame Crème Brulee**

### **Cinnamon Tea & Black Sesame Crème Brulee**

- Boil the milk with the tea.
- Add fresh cream and sugar.
- Mix in the egg yolks and whites into the mixture.
- Beat the mixture slightly with the black sesame paste.
- Cook at 150°C for about 50 minutes.
- Sprinkle the top evenly with sugar and place under a grill until the sugar has caramelized.