

Green Tea Textures



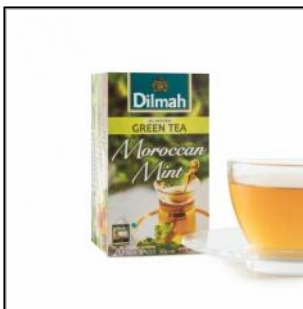
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Matias Palomo

- Sub Category Name
Combo
Smoothies
- Recipe Source Name
The Chefs and the Tea Maker - 2014

Used Teas



Moroccan Mint Green Tea



Green Tea with Jasmine Petals



Sencha

Ingredients

Green Tea Textures Matcha Crème Brûlée

- 1½ cups heavy cream
- 1½ cups whole milk



- 5 large egg yolks
- ½ cup granulated sugar, plus 1 tsp for each serving
- 1 tbsp Dilmah Sencha Green Tea powder

Green Tea Water Mousse

- 200 g chocolate 70%
- 100g Dilmah Green Tea with Jasmine Petals

Green Tea Tres Leches 3 Milks

- 1 tea sponge cake
- 100g milk
- 100g condensed milk
- 100g evaporated milk
- Dilmah Moroccan Mint Green Tea

The Meringue

- 20 g of dry egg whites
- 1 cup of Dilmah Green Tea with Jasmine Petals, brewed

Methods and Directions

Green Tea Textures

Matcha crème brûlée

- Infuse the milk with the tea, add the sugar and mix it until the sugar melts.
- In a blender, mix the rest of the ingredients and add the infused milk by passing it through a colander.
- Place the mixture in small bowls and cook it on bain-marie in the oven at 150°C.
- Let it cool and then caramelize with a torch.

Green Tea Tres Leches 3 Milks

- Infuse the regular milk with tea and mix with the condensed and evaporated milk.

The Meringue

- Let the egg whites soak up all the tea and put it in the batter machine with the sugar to make a meringue.
- Pipe the meringue over the sponge cake and torch it.



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