

Trio Of Baked Yoghurt



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- Sub Category Name
Combo
Desserts

- Recipe Source Name
The Chefs and the Tea Maker - 2014



Used Teas



t-Series Lychee with
Rose & Almond



t-Series Rose With
French Vanilla

Ingredients

Trio of baked yoghurt Dilmah Rose

- 400g condensed milk
- 400g yoghurt



- 200g fresh cream
- 15g Dilmah Rose with French Vanilla tea
- For Garnish : isomalt, chocolate stick , sugar coated rose petal

Dilmah Lychee

- 400g condensed milk
- 400g yoghurt
- 200g fresh cream
- 15g Dilmah Lychee Rose & Almond Tea
- For garnish: brandy schnapps, fresh blackberry, saffron strands, chocolate chip

Dilmah Cardamom

- 400g condensed milk
- 100ml milk
- 400g yoghurt
- 200g fresh cream
- 15 no. cardamom pods
- For Garnish: tuile, blanched and peeled pistachio, caramel coated spaghetti

Brandy schnapps

- 180g castor sugar
- 180g melted butter
- 90ml honey
- 90g refined flour

Tuille

- 100g icing sugar
- 100g refined flour
- 100ml milk

Isomalt

- 50g isomalt
- 2ml edible food colour (green)
- 1 ml edible food colour (red)

Methods and Directions

Trio of baked yoghurt



Dilmah Rose

- Boil 15g Dilmah Rose with French Vanilla tea with 100ml of water. Keep aside.
- Mix condensed milk, yoghurt and fresh cream together.
- Add the tea reduction into yoghurt mix.
- Pour 50g mix into glass bowl and bake it at 180°C for 12 minutes.

Dilmah Lychee

- Boil 15g Dilmah Lychee with Rose & Almond tea with 100ml of water.
- Keep aside.
- Mix condensed milk, yoghurt and fresh cream together.
- Add tea reduction into yoghurt mix.
- Pour 50g mix into glass bowl & bake it at 180°C for 12 minutes.

Dilmah Cardamom

- Boil cardamom pods with 100ml of milk.
- Keep aside.
- Mix condensed milk, yoghurt and fresh cream together.
- Add cardamom flavoured milk into the yoghurt mix.
- Pour 50g mix into glass bowl & bake it at 180°C for 12 minutes.

Brandy schnapps

- In a mixing bowl, bring all the ingredients together to form a soft dough.
- Make small dumplings of 10g each and place on a silpat sheet.
- Bake in a pre-heated oven at 180°C for 8 minutes, cool and serve.

Tuile

- In a mixing bowl, bring all the ingredients together to form a batter.
- Pour into a piping bag and pipe a straight line on a silpat sheet.
- Bake in a pre-heated oven at 200°C for 8 minutes.
- Remove from the oven, wrap over a steel rod to form a spiral while still hot.
- Cool, demould and serve.

Isomalt

- On a silpat sheet sprinkle the isomalt, add a few drops of colour.
- Cover with another silpat sheet.
- Bake in an oven at 180°C for 10 minutes.
- Cool, remove the top silpat sheet, demould and serve.



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