

Deconstructed Almond & Apple Tart Paired with Atardecer



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Carlos Morales



Julian Mejia

- Sub Category Name
Combo

- Recipe Source Name
Afternoon tea for the 21st Century - UAE

Used Teas



Elixir of Ceylon Tea
Black Tea with
Almond

Ingredients

Deconstructed Almond & Apple Tart Paired with Atardecer Ingredients for the Crumble

- 50grams of Flour
- 50grams of Sugar
- 50grams of Almond flour
- 50grams of Butter

Ingredients for the Cream



- 500grams of Cream
- 75grams of Sugar
- 0.7grams of Vanilla pearls
- 100grams of Egg Yolk
- 10grams of Gelatin

Ingredients for the Caramel Apple

- 50grams of Sugar
- 75grams of Water
- 250grams of Green Apple in small cubes

Ingredients for the Beverage

- 120ml Almond Tea Concentrate
- 3ml Almond Syrup
- 5ml Cinnamon Infused Syrup
- 3 Basil Leaves
- 5ml Black Tea

Methods and Directions

Deconstructed Almond & Apple Tart Paired with Atardecer

Method for the Crumble

- Mix all the ingredients in the mixed with the paddle until the crumble texture is formed
- Bake at 115 C for 1 hour

Method for the Cream

- Mix cream, sugar and vanilla and boil
- Temper with the egg yolks and cook until 85 C
- Remove from the heat and add the gelatin. Whip in the mixer

Method for the Caramel Apple

- Prepare a dry caramel with the sugar and add the water slowly
- Let it cool. Mix with the apple cubes and place it in a vacuum bag. Vacuum to 100% and let it rest all night in the vacuum bag

Method for the Beverage

- Combine tea, syrup and basil leaves, shaken and build over ice



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teainspired.com/dilmah-recipes 25/11/2024