

Crème Brulee with Chocolate Turmeric, Ginger and Almond tea



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Peter Kuruvita

- Sub Category Name
Food
Desserts
- Recipe Source Name
Christmas Recipe Brochure
- Festivities Name
Christmas

Used Teas



Red Rooibos
Chocolate, Turmeric,
Ginger & Almond

Ingredients

Crème Brulee with Chocolate Turmeric, Ginger and Almond tea

- 400g Cream
- 4 Yolks
- 4 tbsp Castor Sugar
- 5 Dilmah Chocolate, Turmeric, Ginger & Almond Infusion
- 100g Good Quality 65% Dark Chocolate



Methods and Directions

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- Bring cream to a boil. Add 4 tea bags and steep for 10 minutes and remove the tea bags. Add the last bag opened up and mix through. Add the chocolate and whisk till the chocolate has melted and infused.
- Whisk eggs, yolks and sugar. Pour heated cream over the yolks. Place the mixture into a double boiler and whisk for 10 minutes with the flame on low till the mixture thickens.?
- Do not overcook or the eggs will scramble!
- Pour into moulds and set in the fridge for 4 hours or overnight.

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