

Dilmah Lively Lime & Orange Paired with Spiced Chai Crème Brûlée



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Robert Schinkel

- Sub Category Name
Drink
- Recipe Source Name
Christmas Recipe Brochure
- Festivities Name
Christmas

Used Teas



Exceptional Lively
lime and Orange
fusion

Ingredients

Dilmah Lively Lime & Orange Paired with Spiced Chai Crème Brûlée

- Dilmah Lively Lime and Orange Fusion Tea
- Spiced Chai Crème Brûlée
- 450ml Double Cream
- 100ml Full-Fat Milk
- 2g?Ceylon Spiced Chai
- 1 Vanilla Pod



- 5 Large Egg Yolks
- 50g Golden Caster Sugar, plus extra for the topping

Methods and Directions

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- Heat the oven to 180C/ 160C fan/ gas 4. Sit four 175ml ramekins in a deep roasting tin at least 7.5cm deep (or a large deep cake tin), one that will enable a baking tray to sit well above the ramekins when laid across the top of the tin.
- Infuse the tea in the milk on medium heat for 5 minutes, strain and cool down to room temperature
- Pour the double cream into a medium pan with the infused full-fat milk.
- Lay 1 vanilla pod on a board and slice lengthwise through the middle with a sharp knife to split it in two. Use the tip of the knife to scrape out all the tiny seeds into the cream mixture. Drop the vanilla pod in as well and set aside.
- Put 5 large egg yolks and 50 g golden caster sugar in a mixing bowl and whisk for 1 min with an electric hand whisk until paler in colour and a bit fluffy.
- Put the pan with the cream on a medium heat and bring almost to the boil. As soon as you see bubbles appear round the edge, take the pan off the heat.
- Pour the hot cream into the beaten egg yolks, stirring with a wire whisk as you do so, and scraping out the seeds from the pan.
- Set a fine sieve over a large wide jug or bowl and pour the hot mixture through to strain it, encouraging any stray vanilla seeds through at the end.
- Using a big spoon, scoop off all the pale foam that is sitting on the top of the liquid and discard. Give the mixture a stir.
- Pour in enough hot water into the roasting tin to come about 1.5 cm up the sides of the ramekins. Pour the hot cream into the ramekins so you fill them up right to the top – it's easier to spoon in the last little bit.
- Put them in the oven and lay a baking sheet over the top of the tin so it sits well above the ramekins and completely covers them, but not the whole tin, leaving a small gap at one side to allow air to circulate.
- Bake for 30-35 mins until the mixture is softly set. To check, gently sway the roasting tin and if the crème brûlées are ready, they will wobble a bit like a jelly in the middle. Don't let them get too firm.
- Lift the ramekins out of the roasting tin with oven gloves and set them on a wire rack to cool for a couple of mins only, then put in the fridge to cool completely. This can be done overnight without affecting the texture.
- When ready to serve, wipe round the top edge of the dishes, sprinkle 1½ tsp of caster sugar over each ramekin and spread it out with the back of a spoon to completely cover.
- Spray with a little water using a fine spray to just dampen the sugar – then use a blow torch to caramelize it. Hold the flame just above the sugar and keep moving it round and round until caramelised. Serve when the brûlée is firm, or within an hour or two.



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