

SENCHA GREEN TEA BRÛLÉE WITH PASSION FRUIT REDUCTION



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I Putu Muliadi



Ida Bagus Oka Yanapriya

An elegant haven by the sea, the The Royal Santrian Luxury Beach Villas consist of a tasteful collection of luxury villas ideal for blissful seclusion, comfort and the good life. Represented by Ida Bagus Oka Yanapriya & I Putu Muliadi

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Sencha Green
Extra Special

Ingredients



SENCHA GREEN TEA BRÛLÉE WITH PASSION FRUIT REDUCTION

- 250ml Sencha Green Tea
- 100g crème brûlée powder
- 250ml cream
- 100g white sugar

Sauce

- 100g passion fruit
- 30ml Cointreau
- 20ml fresh milk
- 5ml lime cordial

Methods and Directions

SENCHA GREEN TEA BRÛLÉE WITH PASSION FRUIT REDUCTION

- Brewing Sencha green tea for about 2-3 minutes.
- Cook green tea with fresh milk, crème brûlée powder, cream and white sugar, stir slowly until the brûlée is thickened.

Sauce

- Reduce passion fruit, lime cordial, Cointreau and fresh milk in low heat, stir until thick and smooth.