

## CHAI TEA APPLE CRUMBLE, CHAI TEA JELLY, VANILLA CREAM



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Lee Kyung Ho (Kevin)



Jagdev (JD) Singh

- Sub Category Name  
Food  
Main Courses
- Recipe Source Name  
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### Used Teas



Exceptional Ceylon  
Spice Chai

### Ingredients



## **CHAI TEA APPLE CRUMBLE, CHAI TEA JELLY, VANILLA CREAM**

### **Chai Tea Apple Crumble**

- 110g flour
- 100g almond meal
- 90g sugar
- 90g melted butter
- 50g chai tea infused apples (Sous vide 60C/10min)

### **Chai Tea Jelly**

- 200ml Dilmah Spice Chai Tea
- 10g sugar
- 2 gelatin sheets

### **Chai Tea Apples**

- 2 apples
- 200ml Dilmah Spice Chai Tea

### **Vanilla Cream**

- 200g cream
- 2 tea bags Dilmah Spice Chai Tea
- 1 vanilla bean pod

## **Methods and Directions**

### **CHAI TEA APPLE CRUMBLE, CHAI TEA JELLY, VANILLA CREAM**

#### **Chai Tea Apple Crumble**

- Combine all together well and rest for 20 minutes and roll it out 1cm thick and bake it out on tray at 175C for 8-9 minutes.

#### **Chai Tea Jelly**

- Combine 200ml Dilmah Spice Chai Tea for 4-5 minutes with 10g sugar and melted gelatin sheets.
- Put into mold, keep in a fridge overnight.

#### **Chai Tea Apples**

- Cut 2 apples into 2cm logs with the core.



- Vacuum it with 200ml cold Chai Tea. Keep in fridge overnight.
- Take out the apples and sprinkle some sugar on top before blow torching.

### **Vanilla Cream**

- Boil 200g cream and 2 bags of chai tea and strain it.
- Put the cream back on heat and add 1 pod of vanilla bean.
- Reduce until thick

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