


DEEP-FRIED TEA CUSTARD



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A Dilmah Jasmine green tea-infused custard is coated in tea breadcrumbs and deep fried in a daring new twist. It is served warm with yoghurt and lime sorbet and cold peach cream.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
- Activities Name
Real High Tea

Used Teas



Vivid Fragrant
Jasmine Green tea



Exceptional Fragrant
Jasmine Green tea



Silver Jubilee Natural
Jasmine Green tea

Ingredients



DEEP-FRIED TEA CUSTARD

Jasmine Green Tea Custard

- 350g Sugar
- 200g Flour
- 320g Egg yolk
- 12g Dilmah Jasmine Green Tea
- 1L Milk

Tea Bread Crumbs

- 40g Dilmah Jasmine Green tea
- 100g Panko

Yoghurt And Lime Sorbet

- 100g Sugar
- 125g Glucose
- 250g Yoghurt
- 5g Stabilizer
- 400ml Water
- Lime Juice and Zest, as needed

Peach Cream

- 2pcs. Peach
- 200ml Water
- 8gm Sugar
- Pinch of Pectin

Methods and Directions

DEEP-FRIED TEA CUSTARD

Jasmine Green Tea Custard

- Grind the Dilmah Jasmine Green Tea to a powder. Bring the milk to a boil. Separately mix the sugar egg yolk and flour together and add to the boiling milk. Cook it well. Finally add the Jasmine Green Tea powder and take off heat. Place in the small mould and freeze.

Tea Bread Crumbs

- Mix both ingredients together.



Yoghurt And Lime Sorbet

- Boil the lime juice and zest, sugar, glucose and water together. Take off heat and add the stabiliser. Mix in the yoghurt in a pacojet machine. Freeze.

Peach Cream

- Cook the peach in water until tender. Add the pectin and sugar and simmer until there is hardly any moisture left. Let cool and puree.

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