



APPLE ISLE



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Apples poached in cider served with a spicy crumble, whisky jelly and a sugar apple sphere filled with lime Chantilly.

- Sub Category Name
Food
Savory
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Yata Watte

Ingredients

APPLE ISLE
Blown Sugar Apple Spheres



- 500g Castor Sugar
- 225ml Water
- 100g Glucose
- 5 drops Tartaric Acid
- 2 drops Food Colouring
- 1 drop Apple Essence

Poached Apple In Cider

- 1 Apple
- 100g Castor Sugar
- 1 Star Anise
- 100ml Apple Cider

Spicy Crumble

- 80g Castor Sugar
- 80g Almond Meal
- 35g Melted Butter
- 3g Mixed Spice
- 2g Fennel Seeds
- 2g Rosemary

Lime Chantilly

- 500ml Thickened Cream
- 2tbsp. Castor Sugar
- 1tsp. Lime Zest
- 100g Mascarpone Cheese

Whisky Jelly

- 40g Castor Sugar
- 40ml Water
- 1tbsp. Whisky
- ½ sheet Gelatin

Methods and Directions

APPLE ISLE

Blown Sugar Apple Spheres

- Boil syrup made with water, sugar and glucose until 145 degrees and add the tartaric acid, apple



essence and colouring.

- Bring the mixture up to 160 degrees. Work the sugar on a silpat mat to bring shine to the sugar. Using a sugar pump, make small spheres and form apple shapes.

Poached Apple In Cider

- Peel and scoop the apple into spheres. Make syrup with cider, star anise and sugar. Poach apples in the syrup. Cool down poached apples and reserve until needed.

Spicy Crumble

- Roast the fennel and mixed spice. Mix in all ingredients to form a crumble-like texture. Bake for 10mins on 170°C. Allow to cool.

Lime Chantilly

- Whisk the cream with the other ingredients to form a stiff-peak consistency and reserve in the fridge in a piping bag until needed.

Whisky Jelly

- Make syrup with the sugar and water.
- Soak the gelatin in cold water, when soaked, remove the water. Add gelatin to the warm syrup to dissolve. When syrup cools down, add whisky and chill in a container.

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