


## WATTE BLACK TEA CREAM CARAMEL



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IFT offers degrees and professional programmes and a wide range of tourism related disciplines among which are hospitality and culinary arts. Represented by Billy Chang & Jeffery Lai.

- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
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### Used Teas



Meda Watte

### Ingredients

**WATTE BLACK TEA CREAM CARAMEL**  
Black Tea Infused Crème Caramel



- 200ml milk
- 50g sugar
- 2 eggs
- 5g Dilmah Meda Watte Tea
- 5 egg shell

### **Caramel Jelly**

- 50g sugar
- 180ml water
- 2 pcs gelatin

### **Cigarette Batter**

- 20g butter
- 20g icing sugar
- 20g egg white
- 20g cake flour
- 1g Dilmah Meda Watta Tea

## **Methods and Directions**

### **WATTE BLACK TEA CREAM CARMEL**

#### **Black Tea Infused Crème Caramel**

- Boil the milk, then switch off the fire and add the tea leaves.
- Cover and infuse for 10 minutes.
- Whisk the eggs and sugar, pour the milk over the mixture and stir well.
- Pour into sanitized egg shell and bake in hot water bath at 170°C for 20 minutes.

### **Caramel Jelly**

- Make a caramel with sugar, then deglaze with hot water.
- Once cool, add in gelatin and pour into a small cake ring and cover with cling films.
- Keep in the fridge for 30 minutes until set.
- Remove the cake ring and cut into a small dice.

### **Cigarette Batter**

- Cream butter and icing sugar lightly and then add in egg white and cake flour at last.
- Spread the batter on a silicone mat and make a Portuguese bird shape with the pre-cut cake board.
- Sprinkle some ground tea leaves on the batter and bake at 180°C for 5 minutes.



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