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 Ellen Dong

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This Chai Masala Tube finds layers of Chai Masala crème brûlée, Dilmah Yata Watte jelly, white truffle vanilla gel and Pop Rocks work together to create a sensational tea dish.

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

Used Teas



Yata Watte

Ingredients

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Chai Masala Crème Brûlée



- 1000ml Milk
- 1g Salt
- 2pcs Clove
- 5g Nutmeg
- 2pcs Cinnamon Sticks
- 2pcs Star Anise
- 1pc Fresh Ginger
- 5g Sarawak Black Pepper
- 2 Bay Leaves
- 500g Egg Yolk
- 200g Sugar
- 20g Dilmah Yata Watte Tea

Yata Watta Jelly

- 500ml Water
- 10g Dilmah Yata Watte Tea
- 100g Sugar
- 5g Agar Agar

White Truffle Vanilla Gel

- 4pcs Tahiti Vanilla Bean
- 400ml Milk
- 300g Cream
- 100g Sugar
- 5ml White Truffle Oil
- Pinch of Salt
- Agar Agar

Methods and Directions

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Chai Masala Crème Brûlée

- Bring milk to a boil and add the spices and tea and infuse for 5 minutes. Strain
- Combine the sugar and egg yolk, then add the spiced milk. Strain
- Pour in a tray and bake at 150C. for ca. 30 minutes

Yata Watta Jelly

- Bring water to boil and let the tea infuse for 5 minutes and strain. Combine sugar and Agar Agar. Pour into the tea and bring to a boil. Pour into a shallow pan and set aside.



White Truffle Vanilla Gel

- Bring milk, cream, salt and vanilla to boil. Combine sugar and Agar Agar. Pour into the milk mixture and bring to a boil. Take off heat and cool and add the white truffle oil.

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