

Cream Chai



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Inspired by traditional Indian Chai and Suspiro de Limeña, this dessert brings together a collaboration of flavours and textures that will send your senses into both continents.

- Sub Category Name
Drink
Chai
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
Dilmah Silver Jubilee

Used Teas



Silver Jubilee Ceylon
Original Breakfast
Tea

Ingredients

Cream Chai

- 3g Cloves



- 5g Cardamom
- 5g Black Peppercorns
- 5g Ginger Powder
- 5g Cinnamon Sticks
- 5g Star Anise
- 200ml Condensed Milk
- 400ml Evaporated Milk
- 350ml Regular Milk
- 3 Egg Yolks
- 21g Corn-starch
- 16g Ceylon original Breakfast Tea

Methods and Directions

Cream Chai

- Boil all spices with regular milk in a saucepan, let it simmer for five minutes. Remove from heat and add tea. Let it steep 4 to 5 minutes, and strain.
- Whisk together the condensed milk and evaporated milk, add a little bit of the chai to the saucepan.
- Then place over medium-low heat and gently cook until the mixture thickens, add the cornstarch dissolved in some chai, and boil, stirring constantly until creamy and thick.
- Add the well mixed egg yolks and whisk.
- Allow the mixture to cool. Add mini meringues on top and dust with a dash of cinnamon powder when serving.