

"Chai Masala" Tea Custard Tartlet With Poached Saffron Pear & Organic Raisin Compote





0 made it | 0 reviews



Kenny Chen

MGM MACAU (National Winner) The stunning MGM Macau pulsates with the energetic spirit of Macau's multifaceted heritage. It's central plaza The Grande Praça's ambience is inspired by old-world Europe and holds a mirror up to Macau's Portuguese roots. Its dramatic skylight dome – along with its terraces, restaurants and lounges – add to the bustling atmosphere and the overall feel of opulence that surrounds its guests. Represented by Kenny Chen & Ellen Dong.

- Sub Category Name Combo Desserts
- Recipe Source Name Real High Tea 2014/15 Volume 1

Ingredients

CHAI MASALA" TEA CUSTARD TARTLET WITH POACHED SAFFRON PEAR & ORGANIC RAISIN COMPOTE Saffron Raisin

- 160g organic raisin
- 600ml water
- 60g honey
- 16 strings saffron
- 20g corn starch



- 6 turns of black pepper
- 6 slices ginger

Chai Masala Crème Brûlée

- 1000ml milk
- 1g salt
- 2 pcs clove
- 5g nutmeg
- 1 cinnamon stick
- 1 star anise
- 1 ginger
- 5g black pepper
- 2 bay leaves
- 10g Dilmah The First Ceylon Souchong
- 10g Dilmah Meda Watte Tea
- 500g egg yolk
- 200g sugar

Saffron Williams Pear

- 1000ml water
- 500g sugar
- 1 pcs lemon zest
- 1g saffron
- 3 pcs Williams pears

Black Tea Sable Dough

- 180g t45 flour
- 100g soft butter
- 60g icing sugar
- 20g almond powder
- 1g salt
- 1 vanilla bean
- 2g Dilmah Meda Watte Tea, powdered
- 15g egg

Methods and Directions

CHAI MASALA" TEA CUSTARD TARTLET WITH POACHED SAFFRON PEAR & ORGANIC RAISIN COMPOTE Saffron Raisin



- Soak the raisins in hot water for 30 minutes.
- Strain the raisins.
- Boil water, honey, saffron, black pepper and ginger.
- Mix cornstarch with 50g of water and put in the syrup.
- Cook until the mixture gets clear.
- Add the raisins.
- Keep in cooler overnight.

Chai Masala Crème Brûlée

- Boil the milk with the tea and spices.
- Cover and let it sit for 3 hours to get the aromas and flavours. Strain.
- Mix egg yolk and sugar together.
- Add in the milk mixture.

Saffron Williams Pear

- Cut the Williams pears into halves.
- Boil water, sugar, lemon zest and saffron together.
- Put the pear halves in the syrup. Steam for 50 minutes. Cool down in ice water bath.
- Keep in cooler overnight.

Black Tea Sable Dough

- Mix soft butter with icing sugar.
- Add in the egg and the rest of the ingredients.
- Do not over-mix the dough.
- Rest for 2 hours in the chiller.

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