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# SMOKED



Food : Appetisers

## Ingredients

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

### 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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The range of Dilmah Tea used :

- Dilmah Watte Boutique Tea

The variety of Dilmah Tea used in the recipe :

- Yata Watte