

SIEMENS

Skill
Intermediate

Yield
4 portions

Type
Sweet

Egg

This recipe puts an Indian spin on this classic French dessert by flavouring it with aromatic chai masala.

Ingredients




For the custard:

60g Caster sugar
tsp Vanilla essence
4 Egg yolks
350ml Heavy cream
2tsp Chai masala

For the assembly:

1tbsp Brown sugar
1tsp Chai masala

Masala Chai Creme Brulee

Function	Temperature	Time	Level
 Bottom heating	 150°C	3-4 hours	 2

Method

1. Preheat the oven to 150°C.
2. Place 4 ramekins, shot glasses or chai glasses in a water bath so the water comes up to half their height. Keep aside.
3. To make the custard, combine the sugar, vanilla essence and egg yolks in a large mixing bowl. Whisk till smooth and keep aside.
4. Heat the cream in a saucepan. Stir in 2 tsp chai masala and let it come to a boil. Take off heat and strain. Leave aside for about 5 - 10 minutes to cool and for the flavours to infuse.
5. Pour the cream mixture into the egg mixture slowly, gently folding it together as you do so.
6. Ensure the custard that forms is lump free.
7. Pour the mixture into the prepared ramekins/glasses. Cover each with aluminium foil and bake for 35 minutes. Once cooked, allow to cool and refrigerate for about 2 hours.

For the assembly:

1. Combine brown sugar and chai masala in a small bowl and keep aside.
2. When ready to serve, sprinkle a thin layer of the mixture over the surface of each custard.
3. Set the oven function to "Grill, small area" and temperature to "Grill-setting 3 (high)".
4. Place the custard bowls on a tray and transfer them to level 4 of the oven. Bake for 2-3 minutes for the sugar to caramelize.
5. Remove from the oven and keep aside to cool.
6. Serve once the custard cools down to room temperature.