

# Siemens Ultimate Gourmet Journey

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## RECIPE

### Earl grey caramel Cream Brulee (4-6 pax)

#### Ingredients:

Earl grey tea (3 packs)	10g
Milk	150ml
Cream	350ml
Sugar	45g
Egg yolks	6pcs



#### Method:

1. Place the milk in a small pan over medium heat and add earl grey tea bag to the boil for 4-5 minutes and prepared until cool.
2. Remove the tea bag, bring in cream, sugar and egg yolks, mix until well combined, and pass it through a sieve to filter out any sugar lumps.
3. Preheat oven to 180C, place egg mixture in a heatproof bowl with aluminum foil. Add boiling water to reach halfway up sides. Bake for 25-35mins.
4. Cool slightly. Sprinkle raw sugar (2 tbsp) over the custards. Use a blowtorch to caramelize.



Recipe provided by: xǐ yàn

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## 法式焦糖伯爵茶燉蛋

材料：

伯爵茶	10 克 (約 3 包)
奶	150 毫升
忌廉	350 毫升
沙糖	45 克
蛋黃	6 隻



做法：

1. 將鮮奶用小火加熱，下伯爵茶包煮約 5 分鐘後熄火，連茶包一起浸至涼。
2. 取出茶包，將忌廉、糖、蛋黃加入，攪勻後，用隔篩過濾一次。
3. 焗爐加熱上下火 180°C，將混合液倒進耐熱器具內，放入焗盤中，再注入熱水，蓋上錫紙，入焗爐焗 25-35 分鐘至凝固即可(其間要查看是否凝固)。
4. 燉蛋從爐中取出，待涼。
5. 在燉蛋面上下適量糖(約 2 茶匙)，用火槍燒至表面焦香即可。

貼士：

1. 材料混合液用隔篩過濾，能使口感更幼滑。
2. 燒焦糖面用的沙糖，可以黃糖代替。



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