

SAVOUR HERITAGE @ ACM

Teh Halia Crème Brûlée Tart

by Chef Maxine Ngooi of Tigerlily Patisserie

Tart shell

150g butter, softened
110g icing sugar
65g almond flour
1 egg
250g plain flour

Teh Halia Crème Brûlée filling

250g whipping cream
250g milk
12g loose Assam tea leaves
20g ginger, peeled and sliced
1 piece cardamom, crushed
Half a stick of cinnamon
Half a pod of vanilla or 1 teaspoon of vanilla extract
60g sugar
35g corn flour
100g egg yolks
Ginger flower, for garnish



Enjoy trying this recipe by Chef Maxine Ngooi of Tigerlily Patisserie, and tag us @ACM_SG with your culinary creation!

Instructions to make the tart shell

1. In an electric mixer with the paddle attachment, combine softened butter and icing sugar. You can do it by hand in a bowl with a spoon or spatula, if you do not have an electric mixer.
2. Add the egg and mix to combine.
3. Add the almond flour and mix enough to incorporate.
4. Lastly, add the flour in two additions, mixing just enough until almost incorporated, some clumps of dry flour are okay.
5. Turn the mixture out onto a clean countertop or kneading board. With the heel of your palm, press sections of the dough against the countertop away from you, kneading to fully mix in the remaining bits of dry flour. Do not overmix the dough.
6. Bring the dough together and pat it into a flat block.
7. Cling wrap it and allow to chill in the fridge for at least 2 hours.
8. Preheat the oven to 170°C.
9. Roll the dough out to about 2mm thickness. Then with a ring cutter (about 4cm wider than your tart moulds), cut out discs of dough. Line the tart moulds with them, allowing some excess dough to overhang at the edges.
10. Chill the tart shells in the fridge for about 5 minutes.
11. Then with a small knife, trim off the excess tart dough.
12. Bake the tart shells in the oven for about 11 to 13 minutes until golden brown.

Instructions to make the filling

1. Combine the cream, milk, tea leaves, ginger, cardamom, cinnamon, and vanilla in a small saucepan.
2. Bring to a boil, then reduce to a simmer and allow to infuse for about an hour, checking and stirring frequently.
3. Strain the milk and cream into a slightly larger saucepan, discarding the tea and spices.
4. Combine the egg yolks, sugar, and corn flour in a separate bowl and whisk to combine.
5. Bring the milk mixture to a boil once again. Slowly pour half of the milk into the egg yolk mixture. Pour slowly, a little at a time while stirring, to avoid curdling the egg mixture.
6. Whisk to combine, then add back into the saucepan. Heat the mixture on medium while whisking constantly. It will slowly thicken and begin to bubble.
7. Continue to heat while whisking for about 2 more minutes.
8. Pour the mixture out into a shallow bowl or tray, then cling wrap the top with the wrap in direct contact with the mixture. Allow to chill in the fridge for about 3 hours. When ready to use, remove the cling wrap and transfer the mixture to a mixer with paddle attachment.
9. Paddle to soften until there are no visible lumps.
10. Fill the baked tart shells with the mixture. With an offset palette knife or any flat-edged tool, spread the top of the tarts flat.
11. Sprinkle a thin but even layer of fine sugar over the top of the tart, and with a blowtorch, heat the sugar until caramelised and golden.
12. Slice some ginger flower petals thinly and sprinkle them onto the tarts to garnish.