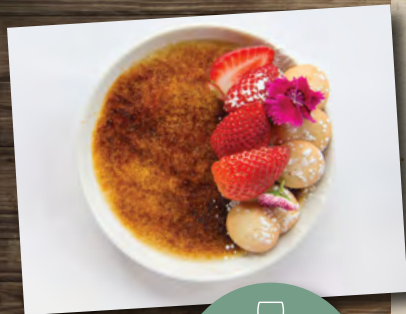


# Green Tea Brulee



Pair with  
Sauternes

**Serves 8**

*Recipe provided by The Kensington*

## INGREDIENTS:

600 ml Double cream	160 g Caster sugar
40 g Matcha green tea powder	160 g 1.5 cm Cut fresh mango
5 Egg yolks	160 g Quartered strawberry
1 Tbsp Caster sugar	20 g Icing sugar
	Fresh mint, finely chopped
	Mango sorbet

## DIRECTIONS:

1. Set the oven to 100° F. In a saucepan, gently bring the cream to a boil, add the green tea powder and whisk. Remove from heat and leave for about 10 minutes. Mix the egg yolks and caster sugar together, then mix thoroughly with the cream. Divide between 8 brulee dishes. Place dishes in a baking tray and add water to just below the lip of the brulee dishes, creating a bain marie. Bake for 45 minutes or until the custard is set. Cool, then refrigerate.
2. Remove the set green tea custards from the fridge and cover each one with caster sugar.
3. Using a blow torch, burn or brulee the sugar.
4. Mix the mango, strawberry, mint and icing sugar creating a fruit salad and divide between the brulees. Add a quenelle of mango sorbet, serve immediately.

Drawing Room at The  
Kensington in London

