



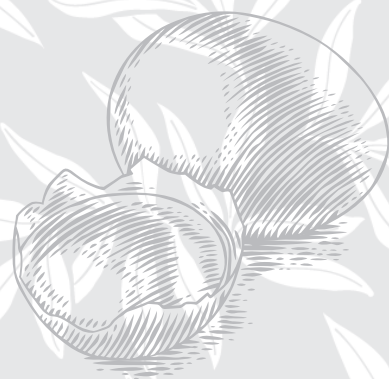
The Original Earl Grey

Tasting notes

Rich and full bodied Ceylon Single Origin Tea with the flavour of bergamot. Finely scented with a pronounced character and complex floral, marzipan and sweet spice aromas.

Goes well with...

Green curry, samosas, curry puffs, spicy meat, dark chocolate.



The Original Earl Grey recipe Lavender crème brûlée

1 ½ cups heavy cream / ½ cup full cream milk / 1tbs dried culinary lavender / 8 egg yolks / ⅓ cup granulated sugar / ¼ cup granulated sugar / ½ tsp vanilla extract

Preheat the oven to 150°C. Arrange 6 ramekins in a large pan with high sides.

In a medium saucepan, bring the heavy cream, milk, and dried lavender to boil, then remove it from the heat. Allow it to cool on the countertop for 30 minutes. Sieve the lavender infused cream into a clean bowl.

In a separate large bowl, whisk the egg yolks. Slowly whisk 1/3 cup of sugar, the lavender cream, and vanilla extract. Beat the mixture for 2 minutes.

Pour the eggs and cream custard mixture through a medium-mesh sieve to fill the ramekins. Bake the custard in the hot-water bath for about an hour until the custard is set. Remove and allow to cool before refrigerating.

To serve, top the cold custard with the remaining 1/4 cup of granulated sugar and caramelize with a small, handheld kitchen torch (or place under a hot grill).