

Lapsang Souchong Agar Agar Mooncake with Grass Jelly Centre



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- Sub Category Name
Food
Desserts
Sweets
- Recipe Source Name
Tea Inspired Festivities
- Festivities Name
Chinese Mid Autumn Festival

Used Teas



t-Series Lapsang
Souchong

Ingredients

Lapsang Souchong Agar Agar Mooncake with Grass Jelly Centre

- 1L Dilmah Lapsang Souchong tea (brewed medium light using 6g tea)
- 13.5g agar agar powder
- 250g sugar



- 120g firm grass jelly, sliced into 1.5cm thickness

Methods and Directions

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- Use a medium cookie cutter and cut out shapes on each slice of grass jelly.
- Set aside.
- This will be the centre of the mooncake.
- Combine the tea, sugar and agar agar powder in a saucepan and stir well.
- Bring it to a boil and turn flame down to let it simmer for 5 minutes.
- Pour a layer of the tea mixture into the mooncake mould until it reaches one-third up the side of the mould.
- Leave it to set for about 15 minutes or until it is semi-firm.
- Meanwhile, keep the remaining tea mixture warm in the saucepan to prevent it from setting.
- Place the cut out grass jelly in the middle of the semi-firm tea agar agar in the mooncake mould.
- If you like, arrange a few in the middle if your mould allows.
- Pour over with the remaining tea mixture to completely cover the grass jelly centre.
- Leave to set completely, then unmould.

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