

## Lychee with Rose & Almond Tea Agar Agar Mooncake with Beancurd 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 Lychee with  
Rose & Almond

### Ingredients

**Lychee with Rose & Almond Tea Agar Agar Mooncake with Beancurd Centre**  
Tea layer



- 1L Dilmah t-Series Lychee with Rose and Almond Tea (normal brew, 10g tea)
- 13.5g agar agar powder
- 250g sugar

### **Beancurd centre**

- 400ml soybean milk
- 4.5g agar agar powder
- 80g sugar (or less if soybean milk is already sweetened)

## **Methods and Directions**

### **Lychee with Rose & Almond Tea Agar Agar Mooncake with Beancurd Centre**

- Combine all the ingredients for the beancurd centre in a saucepan.
- Bring to a boil, then turn down the flame and leave to a simmer for 5 minutes.
- Pour into small rounded moulds to a shallow depth and leave to set.
- Meanwhile, 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 (about 15 minutes) until semi-firm (slightly wobbly).
- Meanwhile keep the remaining tea mixture warm in the saucepan to prevent it from setting.
- Place the set soybean agar agar disc in the middle of the semi-firm tea agar agar in the mooncake mould.
- Pour over with the remaining tea mixture to completely cover the soybean centre.
- Leave to set completely, chill then unmould.