

Orange Soufflé with Dilmah Mediterranean Mandarin Tea



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- Sub Category Name
Food
Desserts
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Ingredients

Orange Soufflé with Dilmah Mediterranean Mandarin Tea

- 1 tablespoon Dilmah t-Series Mediterranean Mandarin
- 500ml Milk
- 125g Sugar
- 1 piece Vanilla extract
- 1 piece Ceylon Cinnamon
- 120g Butter
- 120g Flour
- 8 egg yolks
- 8 egg whites
- 100g Orange liqueur
- Caramelized orange pieces

Methods and Directions

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- Cook the milk with the tea and sugar and then strain.
- Melt the butter and add in the flour.
- Add the flour mixture to the milk and cook for 3 minutes until it reaches a thick mass.



- Add the egg yolks slowly into the mixture
- Leave the mixture to cool slightly before adding the Orange liqueur.
- Add the egg white and finally the caramelized oranges.
- Bake at 180°C for approximately 20 minutes.

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