

## Purely Ceylon panna cotta



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Lula Martin del Campo

- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
The Chefs and the Tea Maker - 2014



### Ingredients

#### Purely Ceylon panna cotta Panna cotta

- 25oz gelatine, unflavoured
- 2 ½ cups heavy cream
- 1/3 cup reduced Dilmah Organic Purely Ceylon Tea, brewed with 3 tea bags
- ½ cup sugar

#### Tea syrup

- 6 Dilmah Organic Purely Ceylon tea bags
- ½ cup sugar
- 1 cup water
- Mexican oblas (for decoration)

### Methods and Directions



## **Purely Ceylon panna cotta**

### **Panna cotta**

- Boil the cream, with the tea and sugar.
- Hydrate the unflavoured gelatine in enough cold water and melt in the microwave oven.
- Incorporate the gelatine into the tea and cream mixture.
- Pour into ring moulds and leave until hard in the refrigerator.

### **Tea syrup**

- Simmer tea bags and sugar in the water until you obtain a syrup consistency.

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