

Dilmah “t” Green Tea, Jasmine Flowers cream, Campari granite



0 made it | 0 reviews



- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 1

Ingredients

Dilmah “t” Green Tea, Jasmine Flowers cream, Campari granite

- 500g orange
- 50g sugar
- 80g gelatine
- 1 litre orange juice
- 100g castor sugar
- 180g Campari
- 300g cream 35% fat
- 5g Dilmah “t” Green Tea
- 50g icing sugar

Methods and Directions



Dilmah “t” Green Tea, Jasmine Flowers cream, Campari granite

- Warm the orange add the sugar and the gelatine.
- Pour the mixture into a wine glass and let it set.
- Mix orange juice, castor sugar, Campari together and freeze to make Campari Granite.
- Blend tea and icing sugar in a spice blender.
- Whip cream with spices mixture.
- Use the wine glasses with the set gelee, pipe the green tea cream in the glass.
- Top with Campari Granite.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 22/12/2024