

Finger Sandwich – Green Tea with Jasmine Flowers



0 made it | 0 reviews



- Sub Category Name
Food
Savory
- Recipe Source Name
Shangri-la Tea Cuisine
- Activities Name
Real High Tea

Used Teas



t-Series Green Tea
with Jasmine Flowers

Ingredients

Finger Sandwich – Green Tea with Jasmine Flowers

- 325g Cake flour
- 10g Salt
- 8g Sugar
- 2pcs Egg
- 10g Fresh yeast
- 35g Melted butter



- 150g Warm milk
- 15g Dilmah Green Tea with Jasmine Flowers

For the green tea butter (or cream cheese)

- 100g Butter or cream cheese
- 15g Dilmah Green Tea with Jasmine Flowers
- To Taste Salt

Other Ingredients

- Smoked salmon
- Salami
- Ham

Methods and Directions

Finger Sandwich – Green Tea with Jasmine Flowers

- Heat the milk and add the tea and some matcha tea powder for the infusion.
- In a bowl with the hook, add the flour, sugar and salt.
- Drain the milk and mix with the yeast.
- Pour into the bowl.
- Mix the dough slowly.
- Add the eggs. Mix again and add in the butter.
- When the dough is ready, cover it and leave it for half an hour.
- Store the dough in the fridge for an hour.
- Put the dough into the mould.
- Prove for an hour and cook the toast bread for an hour.
- When ready, keep it until it is cold.

For the green tea butter (or cream cheese)

- Boil some water and add the tea. Cover for a few minutes.
- Drain the infusion.
- Take some soft butter (or cream cheese) and the tea and put into the cutter machine.
- When the butter (or cream cheese) is ready, use a drainer. No need to have leaves.

Assembly / Finishing

- For assemble, it is up to your choice. For suggestions, you may use the green tea cream cheese for salmon sandwich or green tea butter for all charcuteries.



ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 22/01/2025