

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.



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