

Ginger and Honey Flavored Tea Ice Cream



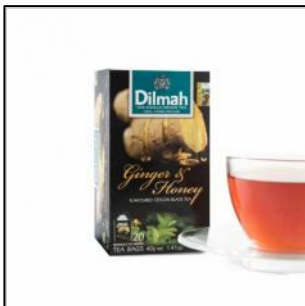
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Sampath Bandara

- Sub Category Name
Food
Desserts
- Recipe Source Name
School of Tea E-Learning User

Used Teas



Ginger & Honey

Ingredients

Ginger and Honey Flavored Tea Ice Cream

- Dilmah Ginger and Honey Flavored Ceylon Black Tea 3 bags
- 320gm Fresh Milk
- 90gm Cream
- 100gm Egg yolk

Methods and Directions



Ginger and Honey Flavored Tea Ice Cream

1. Warm the milk about to boil, and take out from the heat
2. Then open the tea bags and put in to the Warm milk, and stir well, Brew the tea in the milk about 5 minutes.
3. Meantime, whip the egg yolk and sugar in separates bowls.
4. Strain the milk into the egg mixer and stair well, and add the cream 90 grams and mix well.
5. Back the egg mixer clean pot and warm reach until 82°C Celsius
6. Cold down in ice bathe and pour in the paco – jet container and close with lid and freeze it -18°C for 24 hours
7. Pacotize in the machine and ready to serve

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