

Strawberry Blooming Tea Agar



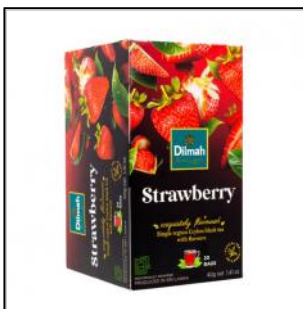
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Natthinee Sirapongkulpoj from Immunity inspired by tea challenge

- Sub Category Name
Food
- Recipe Source Name
Immunity Inspired by Tea Recipes
- Festivities Name
Autumn
Spring
Summer
Winter

Used Teas



Strawberry

Ingredients

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The Tea Layer

- 380ml Dilmah's Strawberry Tea, brewed strong
- 2 tsp Agar Powder



The Milk Layer

- 340ml Strawberry milk
- 2 tsp Agar Powder
- Fresh Strawberries for garnishing

Methods and Directions

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1. Combine all the ingredients for the milk layer in a saucepan and boil until the agar is completely dissolved.
2. At the same time, place the strawberry tea and agar powder in a separate pan, and stir well.
3. Bring both pans to a boil, turn down the heat and let simmer for 5 minutes. Take off heat and let cool completely.
4. Before the jellies set, gently pour alternatively into the same flower-shaped mold in layers until the mold is full.
5. Leave it to set completely (approx. 15 minutes) and then remove the jelly from the mold.
6. Garnish the dish with fresh strawberries and serve chilled.