

## Strawberry Blooming Tea Agar



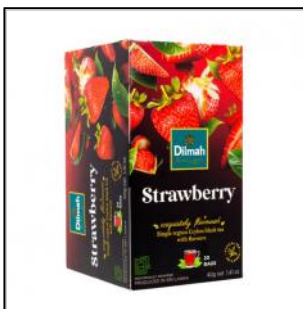
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Natthinee Sirapongkulpoj from Immunity inspired by tea challenge

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

### Used Teas



Strawberry

### Ingredients

**Natthinee Sirapongkulpoj from Immunity inspired by tea challenge**  
**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

### Natthinee Sirapongkulpoj from Immunity inspired by tea challenge

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.