

## GREEN TEA AND JASMINE SPIDER WITH CORIANDER



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Tino Passano



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- Sub Category Name  
Drink  
Tea Digestives
- Recipe Source Name  
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### Used Teas



t-Series Green Tea  
with Jasmine Flowers

### Ingredients

#### GREEN TEA AND JASMINE SPIDER WITH CORIANDER

- 1.5l Chi herbal water
- 200ml mirin



- 200g glucose
- 100g invert sugar
- 700ml Dilmah Green Tea with Jasmine Flowers, brewed for 5 minutes

## Methods and Directions

### GREEN TEA AND JASMINE SPIDER WITH CORIANDER

- Place the Chi water and mirin in a saucepan and reduce by half.
- Now add the glucose and invert sugar and set aside to cool.
- When the liquid has cooled down place in a pacojet container and freeze until serving.
- Place the tea in an Espuma bottle and charge with CO2 chargers.

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