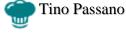


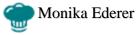
GREEN TEA AND JASMINE SPIDER WITH CORIANDER





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- Sub Category Name
 Drink
 Tea Digestives
- Recipe Source Name Real High Tea 2014/15 Volume 2

Used Teas



t-Series Green Tea with Jasmine Flowers

Ingredients

GREEN TEA AND JASMINE SPIDER WITH CORIANDER

- 1.51 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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