

GREEN TEA AND JASMINE SPIDER WITH CORIANDER



0 made it | 0 reviews



Tino Passano



Monika Ederer

- 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

- 1.5l 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.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 24/12/2024