

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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