



PEARLS OF THE ORIENT



0 made it | 0 reviews

 Martin Wong Lee Zhang An

Formerly a conservation shop-house, Tess Bar & Kitchen is a drink-centric but food-centred concept with a focus on a modern interpretation of cocktails and food situated at 38, Seah Street. Represented by Lee Zhang An & Martin Wong.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

PEARLS OF THE ORIENT

- 300g sago
- 800ml water
- 300ml coconut milk
- 100ml Gula Melaka lime leaf
- 80g sugar
- Pinch of salt
- Fruits:
 - 60g pineapple
 - 60g pomelo
 - 60g peeled mandarin oranges
- 4 scoops vanilla ice cream
- (1 scoop per serving)



Brandy Schnapps

- 55g butter
- 55g brown sugar
- 55g golden syrup
- 50g plain flour
- 1/2 teaspoon ground ginger
- 1/2 teaspoon lemon juice

Methods and Directions

PEARLS OF THE ORIENT

- Bring water and sago to boil until sago is cooked.
- Mix coconut milk, Gula Melaka, salt and lime leaf in the pot.
- Add in sago, boil for 15 minutes.
- Leave to cool.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 22/11/2024