



DILMAH CEYLON CINNAMON SPICED TEA



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

Used Teas



t-Series Ceylon
Cinnamon Spice Tea

Ingredients

DILMAH CEYLON CINNAMON SPICED TEA



Dilmah Ceylon Cinnamon Spiced Tea

- 7.5ml Dilmah Ceylon Cinnamon Spiced Tea
- 220ml spring water
- 1 lemon myrtle

Dilmah Ceylon Cinnamon Spiced Tea Marshmallow

- powdered gelatin
- 18ml lime juice
- 100ml Tasmanian Rain
- 5ml Dilmah Ceylon Cinnamon Spiced Tea
- 100g sugar
- 50g light corn syrup
- 2 egg whites
- 2g salt
- 100g corn flour
- 100g icing sugar
- 5ml ground cinnamon

Methods and Directions

DILMAH CEYLON CINNAMON SPICED TEA

Dilmah Ceylon Cinnamon Spiced Tea

- Brew the tea using freshly boiled spring water at 100C for 4 minutes, stir to agitate.
- Rub the lemon myrtle leaf around the rim of the cup to release oils.

Dilmah Ceylon Cinnamon Spiced Tea Marshmallow

- Make the tea using the 5ml of Dilmah Ceylon Cinnamon Spiced Tea and 100ml of spring water at 100C, brew for 5 minutes stirring to agitate.
- Once the tea has cooled, add the lime juice and gelatin to slake.
- Place sugar, corn syrup and 40ml of water together and bring to 118C.
- Place the egg whites into a bowl fitted with a whisk attachment and whisk to medium peaks.
- Slowly pour in the syrup whilst whisking on a low speed.
- Then melt the gelatin mix and add to the egg whites, whisk on high until cool. Pour the mixture into a lined tray and set in the fridge.
- Sieve the corn flour, icing sugar and cinnamon together.
- Portion the marshmallows and roll in corn flour mixture.



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