

WARM EARL GREY PUMPKIN DUMPLING



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Chef Mohd. Firdaus bin Ismail



Nurul Shakira

Afternoon tea at OneSixFive at the InterContinental Kuala Lumpur is a delectable experience with exquisite afternoon tea specialities served with variations of teas. Represented by Nurul Shakira & Chef Mohd. Firdaus bin Ismail

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series The Original
Earl Grey

Ingredients

WARM EARL GREY PUMPKIN DUMPLING

- 200g pumpkin



- 5g Dilmah Earl Grey Tea
- 2g salt
- 2g pepper
- 3g sugar
- 1 egg skin

Methods and Directions

WARM EARL GREY PUMPKIN DUMPLING

- Cut pumpkin into cubes and steam with Earl Grey Tea.
- Season with salt and pepper and sugar.
- Mash all the ingredients together.
- Fill into egg skin and tie as a money bag.
- Brew Earl Grey Tea and pour 30ml into a serving dish with the pumpkin dumpling.

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