

## BANANA PARCEL SERVED WITH DILMAH ROSE AND FRENCH VANILLA TEA CUSTARD AND BERRY SAUCE



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Dining at the opulent Dorsett Grand Subang which is nestled in the heart of Subang Jaya, is an endless pleasurable affair with the vast international and local specialities available. Represented by Raventhran a/l Jayatheeson & Khairul Akmal Arbaei.

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

### Used Teas



t-Series Rose With  
French Vanilla

### Ingredients



## **BANANA PARCEL SERVED WITH DILMAH ROSE AND FRENCH VANILLA TEA CUSTARD AND BERRY SAUCE**

### **Banana Parcel**

- 350g banana
- 50g brown sugar
- 50g prunes
- 30g cinnamon powder
- Melted butter, as needed
- Filo pastry, as needed

### **Dilmah Rose and French Vanilla Tea Custard**

- 100g Dilmah Rose with French Vanilla Tea
- 500g fresh milk
- 250g brown sugar
- 10g saffron
- 40g custard powder

### **Berry Sauce**

- 300ml raspberry purée
- 100g blueberry, frozen
- 200g sugar

## **Methods and Directions**

### **BANANA PARCEL SERVED WITH DILMAH ROSE AND FRENCH VANILLA TEA CUSTARD AND BERRY SAUCE**

#### **Banana Parcel**

- Flavour the banana with cinnamon and brown sugar. Then add in the prunes.
- Wrap it in the filo pastry. Bake it at in 200°C for 20 minutes

#### **Dilmah Rose and French Vanilla Tea Custard**

- Boil the liquid and add in all the ingredients.
- Cook until it thickens.

#### **Berry Sauce**

- Boil all the ingredients until thick.



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