

PANDAN PANCAKE



0 made it | 0 reviews



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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 Raventhiran a/l Jayatheeson & Khairul Akmal Arbaei.

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

Used Teas



t-Series Natural
Rosehip with
Hibiscus

Ingredients

PANDAN PANCAKE



- 200g flour
- 100ml fresh milk
- 30g brown sugar
- 5g yeast
- Salt, to taste

Dilmah Vanilla Tea Crème Brûlée

- 3 egg yolks
- 100g sugar
- 2 tbsp cream
- 2 tbsp vanilla

Dilmah Natural Rosehip Hibiscus Syrup

- 200ml Dilmah Natural Rosehip with Hibiscus
- 50g prune
- 150g brown sugar
- 20g corn flour

Peach & Plum Compote

- 2 plums
- 2 peaches
- 100g brown sugar
- 5g cinnamon stick
- 100g grapefruit juice

Methods and Directions

PANDAN PANCAKE

- Mix all the dry ingredients and slowly add the milk while whisking.
- Add some more liquid if the batter is too thick. Rest the batter until you see bubbles form at the top.
- Pour the batter into a hot pan and slowly turn around the pan until the batter spreads evenly. Cook until it's done.

Dilmah Vanilla Tea Crème Brûlée

- Beat the yolk with the sugar gently.
- Mix in cream and vanilla and bake it in the oven using the double boiler method till cooked at a 160°C temperature for 45 minutes.



Dilmah Natural Rosehip Hibiscus Syrup

- Boil the tea with prunes and remove the prunes after reducing.
- Mix in the corn flour

Peach & Plum Compote

- Sauté the plums and peaches to seal their juices.
- Add grapefruit juice, sugar and the cinnamon stick and let it reduce.

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