

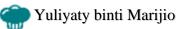


# VANILLA TOFFEE

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Goh Ti Cheong



Punctuate the serenity of Shangri-La KL with a stop at the Lemon Garden Cafe to experience modern Malaysian, Indian, Chinese and Italian cuisines. Watch your food prepared live by their talented chefs in sparkling openkitchens. Represented by Yuliyaty binti Marijio & Goh Ti Cheong.

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

## Ingredients

#### VANILLA TOFFEE

- 60ml Dilmah Vanilla Ceylon Tea
- 2 tsp brown sugar

### **Methods and Directions**

#### VANILLA TOFFEE

- Brew 2g of the tea in 25ml water for 4 minutes.
- Caramelise the brown sugar and slowly pour the tea into the pan and bring to the boil.
- When it reaches the boiling point, reduce heat, strain into the teapot and serve in a cup.



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