

VANILLA TOFFEE



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Goh Ti Cheong



Yuliyaty binti Marijio

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 open-kitchens. 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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