

CAVIAR “T” SET



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Jean-Marc Gaucher



James Tamang

Yamm at Mira Hotel offers a lovely mix of Western and Eastern high tea delights. In addition to the traditional high tea fare it also offers some interesting Asian favourites. Represented by James Tamang & Jean-Marc Gaucher .



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

Used Teas



t-Series Pure
Peppermint Leaves

Ingredients

CAVIAR “T” SET

- 180g Dilmah Rosehip & Hibiscus jam in a tube



- 250g scone
- 60g Dilmah Rosehip & Hibiscus caviar
- 30g white peach caviar

Dilmah Rosehip & Hibiscus Jam

- 240g water
- 350g cranberry juice
- 20g Dilmah Natural Rosehip with Hibiscus
- 300g sugar
- 50g glucose
- 20g pectin + 50g sugar
- 1 lemon juice
- 10ml vinegar

Dilmah Rosehip & Hibiscus Caviar

- 400g mineral water
- 15g Dilmah Natural Rosehip with Hibiscus
- 100g double sugar syrup
- 5g agar-agar
- 400g canola oil (for the oil bath)

White Peach Caviar

- 250g white peach purée
- 60g double sugar syrup
- 2.5g Agar-Agar
- 200g canola oil (for oil bath)

Scones

- 426g cake flour
- 100g butter
- 100g sugar
- 25g baking powder
- 125ml milk
- 112g fresh eggs
- 50g dry cranberry
- 6g hibiscus powder

Methods and Directions



CAVIAR “T” SET

Dilmah Rosehip & Hibiscus Jam

- Infuse Dilmah Rosehip with Hibiscus in 100°C water for 3 minutes. Strain and retain the infused liquid.
- Boil cranberry juice, sugar, glucose, vinegar and the Dilmah Rosehip with Hibiscus infusion. Add pectin, sugar and lemon juice.
- Boil and reserve overnight in a fridge.

Dilmah Rosehip & Hibiscus Caviar

- Infuse Dilmah Rosehip with Hibiscus in 400ml of freshly boiled mineral water for 3 minutes. Strain and retain the liquid.
- Double boil sugar syrup, tea and agar-agar. Use a syringe to drop the mix into cold oil. Use a strainer to remove the caviar from oil.

White Peach Caviar

- Double boil sugar syrup, white peach purée and agar-agar.
- Use a syringe to drop the mix into cold oil and remove with a strainer.

Scones

- Mix the ingredients and add the dry cranberry at the very end.
- Keep refrigerated overnight and bake it at 200°C for 20 minutes.

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