

TEA JELLY JOY



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Ceylon Tea with Apple Pie and Vanilla jelly layered with blackberry jam, apple compote, almond joconde and saffron mouhalabiya in a delectably sweet dessert.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
- Activities Name
Real High Tea

Used Teas



Vivid Ceylon Tea
with Apple Pie &
Vanilla

Ingredients



TEA JELLY JOY

- 200ml Ceylon Tea with Apple Pie and Vanilla, brewed
- 5 sheets Gelatin, soaked
- 40g Blackberry Jam
- 40g Apple Compote
- Discs of Almond Joconde
- Saffron Mouhalabiya*
- Ceylon Tea with Apple Pie and Vanilla Powder for garnish

Methods and Directions

TEA JELLY JOY

- Combine the tea and gelatin. Pour a little into a martini glass and let it set under refrigeration.
- Once set, spoon in blackberry jam and place a disc of almond joconde on-top.
- Add the apple compote halfway up the glass and pour in remaining jelly to fill the glass and let set once again.
- Top with saffron mouhalabiya. Stencil a 't' with the tea powder and serve.

* To make the saffron mouhalabiya, bring 100ml milk and 100ml cream to a boil. Add 30g sugar and a pinch of saffron. Thicken with 20g corn flour. Take off heat, let cool and set aside until use.

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