

Ceylon Green Tea with Lychee and Ginger Jelly Trifle



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- Sub Category Name
Food
Desserts
Sweets
- Recipe Source Name
Dilmah t-Series Recipes

Used Teas



t-Series Ceylon Green
Tea with Lychee and
Ginger

Ingredients

Ceylon Green Tea with Lychee and Ginger Jelly Trifle

- 500ml Lychee Juice
- 250ml Dilmah Green Tea with Lychee and Ginger (brewed strong)
- 7 Leaves of Titanium Gelatin
- 50g Castor Sugar
- 100g Lychees, chopped



Methods and Directions

Ceylon Green Tea with Lychee and Ginger Jelly Trifle

- Soak the gelatin in a little water till soft
- Stir sugar and gelatin into the freshly brewed hot tea
- Mix in the Lychee juice
- Add the chopped Lychees into the bottom of the glasses
- Evenly distribute the jelly into glasses and set for 3 hours in the fridge
- Build your trifle on top of the jelly
- Garnish with more chopped Lychees.

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