

OOLONG FLAVOURED MUSHROOM CIABATTA



0 made it | 0 reviews

 Tommy Li

 Helena He

From fine dining to casual fare, City of Dreams offers delectable cuisine to satisfy every taste and occasion. With an exciting range of restaurants, cafés and bars featuring some of the region’s most creative chefs, this is the place to tantalise your taste buds. Represented by Tommy Li & Helena He.



- Sub Category Name

Combo

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Used Teas



t-Series The First
Ceylon Oolong



t-Series Lychee with
Rose & Almond



Meda Watte

Ingredients



OOLONG FLAVOURED MUSHROOM CIABATTA

- 100g mushroom BlueFoot fresh
- 100g mushroom Shimeiji white
- 100g mushroom Shimeiji brown
- 50ml whipping cream
- 15g Dilmah The First Ceylon Oolong Tea, loose leaf
- 220g ciabatta
- 20ml olive oil
- 5g sea salt
- 8g sugar

LYCHEE ALMOND ROSE SCONES

- 114g butter
- 100g sugar
- 350g cake flour
- 105g bread flour
- 25g baking powder
- 1 pc lemon zest
- 40ml whole milk
- 100g whole egg
- 100g roasted almond
- Dilmah Lychee with Rose and Almond Tea

MEDA WATTE TEA-RAMISU

Meda Watte Tea Cream

- 4g Dilmah Meda Watte Tea
- 200g whipping cream

Meda Watte Tea Syrup

- 25g Dilmah Meda Watte Tea
- 400ml 100°C hot water
- 75g honey

Meda Watte Mascarpone Cream

- 250g Mascarpone cheese
- 150g Dilmah Meda Watte Tea cream
- 200g basic sponge or Lady's Finger biscuit

Methods and Directions

OOLONG FLAVOURED MUSHROOM CIABATTA

- Sauté all mushrooms with deep fried Oolong tea leaf.



- Arrange mix on top of a slice of toasted ciabatta.

LYCHEE ALMOND ROSE SCONES

- First infuse Lychee with Rose and Almond Tea in cold whole milk overnight to cold infuse.
- Then put all the ingredients, mix together and refrigerate.
- Shape the dough and bake in 180°C oven for around 15 minutes.

MEDA WATTE TEA-RAMISU

Meda Watte Tea Cream

- Infuse cold whipping cream with Meda Watte Tea overnight.

Meda Watte Tea Syrup

- Brew the tea with 100°C hot water then cool down to 45°C.
- Mix with honey.

Meda Watte Mascarpone Cream

- Strain the tea cream then mix with Mascarpone cheese. Whip up.

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