

Eight Imperial Treasure Gelée



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Martin Wong



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A medley of Dilmah's apple pie and vanilla tea, dried chrysanthemum flowers, dehydrated longan, white fungus, red dates, rose buds, wolfberries and winter melon candy strips

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
Dilmah Vivid Tea

Used Teas



Vivid Ceylon Tea
with Apple Pie &
Vanilla

Ingredients

Eight Imperial Treasure Gelée



- 80g Apple Pie & Vanilla Tea (Vivid Series)
- 500ml Mineral Water
- 3pcs Dried Chrysanthemum Flowers
- 3pcs Dried Longan
- 15pcs Winter Melon Strips
- 6g Dried Wolfberries
- 4pcs Dried Rose Buds with Peeled Petals
- 2pcs Dried Red Dates
- White Fungus
- 3g Agar-Agar Powder

Methods and Directions

Eight Imperial Treasure Gelée

- Brew 2 tbsp. of Apple Pie & Vanilla tea with mineral water for 3 minutes, strain
- Infuse Apple Pie & Vanilla tea with the rest of the ingredients
- Add Agar-Agar powder into the mixture
- Pour into desired mould and chill for 2 hours or until the mixture sets
- Served chilled

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