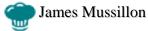


# Milk and Jasmine Tea Sorbet, Mandarin Terrine, Orange Blossom White Balsamic Reduction





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- Sub Category Name Combo Sorbets
- Recipe Source Name
  The Chefs and the Tea Maker 2008

## **Used Teas**



Pure Ceylon Green Tea with Jasmine flavour

# **Ingredients**

## **Mandarin Jelly Terrine**

- 6 peeled Mandarins (finely grated zest)
- 100ml Mandarin juice
- 100ml Sugar syrup



- teaspoons Orange Blossom water
- 4 gold-strength Gelatine leaves

#### Milk and Jasmine Tea Sorbet (Makes 1 cup)

- 4 tea bags Dilmah Green Tea with Jasmine Petals
- 225ml Milk
- 75ml pouring Cream
- ¼ cup Glucose
- 2½ tablespoons Milk powder

#### **Syrup**

• 200ml Honey infused white balsamic (Reduce by half, cool)

#### **Methods and Directions**

#### **Mandarin Jelly Terrine**

- Soak mandarin segments in water and remove all pith. Soak the gelatine in a bowl of cold water for 5 minutes to soften. Gently squeeze gelatine to remove excess liquid.
- Infuse the zest and juice together in a small saucepan, add syrup and orange blossom water. Warm gently over low heat. Stir in the gelatine until dissolved.
- Arrange the mandarin segments into a terrine mould of desired shape, strain the jelly mixture and pour over the segments. Set in the refrigerator for at least 2 hours.
- For the sorbet, bring the milk, cream, glucose and milk powder to a boil over medium heat. Then brew the tea in this mixture. Cool and for creamier results refrigerate overnight.
- Churn in ice cream machine following manufacturer instructions.
- To make the syrup, reduce by half and cool. Smear a little reduction onto each plate.
- Cut terrine with a hot sharp knife into six 2cm slices and arrange on plates. Quenelle sorbet and serve on top of terrine.

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