

Iced Dilmah Nuwara Eliya Pekoe & Lychee Bomb with Spicy Ginger Tea Syrup

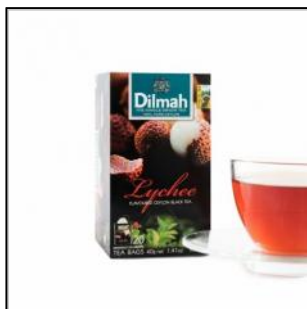


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- Sub Category Name
Food
Desserts
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



Lychee

Ingredients

Iced Dilmah Nuwara Eliya Pekoe & Lychee Bomb with Spicy Ginger Tea Syrup

- 50g Dilmah t-Series Nuwara Eliya Pekoe
- 300g Sugar
- 500ml Milk



- 1l Fresh Cream
- 60g Gelatine
- 150g Dilmah Lychee Tea
- 200g Pieces of Lychee

Ingredients for Dilmah Spicy Ginger Tea Syrup

- 100g Dilmah Ginger & Honey Tea
- 150g Chopped Ginger preserve
- 250g Sugar
- 100ml Water

Methods and Directions

Iced Dilmah Nuwara Eliya Pekoe & Lychee Bomb with Spicy Ginger Tea Syrup

- Boil the milk, cream & sugar in a saucepan over a gentle fire.
- Leave the mixture to cool and add the Gelatine.
- Separate 200ml from the mixture & add the Nuwara Eliya Pekoe tea & set in a dome shaped mould.
- Add Dilmah Lychee tea & the pieces of lychee into the remaining mixture.
- Then pour the mixture into the mould & freeze for 12 hours.
- Remove from the mould and place on a plate.

Method of Preparation for Dilmah Spicy Ginger Tea Syrup

- Brew the tea and strain.
- Return to the fire and continue boiling with sugar & ginger preserve until it reaches a thick consistency.

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