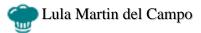


# Purely Ceylon panna cotta





0 made it | 0 reviews



- Sub Category Name Food Desserts
- Recipe Source Name
  The Chefs and the Tea Maker 2014

# **Ingredients**

# Purely Ceylon panna cotta Panna cotta

- 25oz gelatine, unflavoured
- 2 ½ cups heavy cream
- 1/3 cup reduced Dilmah Organic Purely Ceylon Tea, brewed with 3 tea bags
- ½ cup sugar

#### Tea syrup

- 6 Dilmah Organic Purely Ceylon tea bags
- ½ cup sugar
- 1 cup water
- Mexican obleas (for decoration)

#### **Methods and Directions**



# Purely Ceylon panna cotta Panna cotta

- Boil the cream, with the tea and sugar.
- Hydrate the unflavoured gelatine in enough cold water and melt in the microwave oven.
- Incorporate the gelatine into the tea and cream mixture.
- Pour into ring moulds and leave until hard in the refrigerator.

### Tea syrup

• Simmer tea bags and sugar in the water until you obtain a syrup consistency.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/12/2025

2/2