

Purely Ceylon panna cotta



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Lula Martin del Campo

- 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



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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.

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