

Dilmah Lychee Tea and Berry Tea Sorbet



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- Sub Category Name

Food

Sorbets

- Recipe Source Name

The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



Natural Infusion
Natural Spicy Berry

Ingredients

Dilmah Lychee Tea and Berry Tea Sorbet

- 30g Dilmah Naturally Spicy Berry
- 100ml Lychee puree
- 30g Dilmah Lychee Tea
- 100ml Water
- 500ml Sugar Syrup
- 40g Liquid glucose
- Egg white

Methods and Directions

Dilmah Lychee Tea and Berry Tea Sorbet

- Make the syrup by boiling 500ml water, sugar and liquid glucose.
- Cool and divide into two portions.
- Brew 50ml of each tea (strong).
- Divide the egg white into two.
- Mix the lychee syrup, 250ml of sugar syrup, Dilmah Lychee tea and half of the egg white.
- Churn in the ice cream machine and freeze.
- Using the balance 250ml sugar syrup, mix the Dilmah Naturally Spicy Berry tea and half of the egg white to make the ginger tea sorbet.
- Freeze and serve in an iced cup with caramelized ginger and mint.