

Elderflower with Cinnamon and Apple Granite and with Oysters



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Peter Kuruvita

- Sub Category Name
Food
Savory
- Recipe Source Name
Dilmah t-Series Recipes

Used Teas



t-Series Elderflower
with Cinnamon and
Apple

Ingredients

Elderflower with Cinnamon and Apple Granite and with Oysters

- 1L Freshly made Apple Juice (allowed to settle and froth removed)
- 300g Sugar
- 600ml Water
- 1 Cinnamon Stick Broken
- 10g Dilmah Elderflower with Cinnamon and Apple Infusion

Methods and Directions

Elderflower with Cinnamon and Apple Granite and with Oysters

- Place sugar and water in a heavy based pot and bring to boil.
- Remove from heat and add the tea, cover and steep for 5 minutes, stirring twice.
- Strain and cool.
- Strain in the apple juice into the cool syrup and remove the Cinnamon.
- Pour into a tray at least 3 cm deep and place in the freezer.
- Stir every 1 hour for the first 3 hours in the freezer with a chop stick to give large flakes.
- Freeze till hard and scratch with a fork once set.
- Serve with oysters.

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