

Almond Scented Gulab Jamon



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



t-Series Italian
Almond Tea

Ingredients

Almond Scented Gulab Jamon

- 300g khoya
- 50g chenna
- 40ml flour
- 5g baking powder
- 10g ghee
- 15g almonds
- 1kg sugar

- 2 bags Dilmah Italian Almond Tea
- Juice of 1 lime

Methods and Directions

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- To make khoya, bring 2 litres of milk to the boil, add 160ml of white vinegar to curdle. Strain through muslin, then chill. Knead to break curds.
- To make chenna, bring 2 litres milk to the boil, then simmer to reduce to one eighth of its original volume. Chill.
- Mix chenna and khoya with flour, baking powder and ghee. Knead until smooth, then form small balls. Fill with an almond, then deep fry in oil until golden and cooked through.
- Brew Dilmah Italian Almond Tea as per package directions, then place in pot with sugar and lime juice. Bring to the boil and cook to 80% syrup. Allow to cool, then add hot dumplings and allow to soak.