



Berry Burst



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Exceptional Berry
Sensation

Ingredients

Berry Burst
Almond crust

- 10 packets gyoza skin
- 2 egg white
- 100g almond flakes, finely chopped

Berry custard

- 100g strawberry brunoise
- 250g milk
- 40g egg yolk
- 62g sugar
- 25g custard powder
- 25g butter
- 3 Dilmah Exceptional Berry Sensation tea bags

Berry jam

- 9 Dilmah Exceptional Berry Sensation tea bags
- 600ml water
- 92g sugar
- 7g agar

To assemble

- Icing sugar
- Mint leaf

Methods and Directions

Berry Burst

Almond crust

- Brush the border of a gyoza skin with egg white. Paste the next sheet on the wet surface. Cut with ring mould.
- Heat oil, deep fry the gyoza skin till light golden grown. Coat with egg white, followed by almond. Cool and store in airtight container.

Berry custard

- Place milk and sugar in a saucepan and bring to boil.
- Place the Berries tea into the milk and infuse for 6 minutes, then sieve.
- Place mixture over low heat, stir in the egg yolk and sugar, stir and cook till thick.
- Remove the mixture from the heat and stir in the butter to get a smooth texture.
- Fold in the strawberry.

- Keep the custard in the fridge before use.

Berry jam

- Boil water and add in the Dilmah Exceptional Berry Sensation tea.
- Steep for 6 minutes, remove the tea bags, stir in the sugar and cool.
- Add in the agar, let it warm for 30 minutes, stirring once in a while. Cool in fridge.
- Use a thermomix and blend till jam-like.

To assemble

- Make a hole in the almond crust. Pipe in the berry jam, followed by the berry mousse. Garnish with mint leaf and icing sugar.

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