

## Dilmah Meda Watte Tea Flavoured Doughnut



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

### Used Teas



Meda Watte

### Ingredients

**Dilmah Meda Watte Tea Flavoured Doughnut**  
**Pork and liver terrine Ingredients**



- 300g 30% S IV lean belly/shoulder
- 300g 30% S VIII back fat
- 250g 25% pork liver, cleaned and deveined
- 150g 15% onions, sauteed

### **Additives**

- 20g nitric curing salt
- 1g ascorbic acid

### **Seasonings**

- 3g pepper powder
- 2g marjoram
- 1g cardamom powder
- 0.5g piment (allspice)

### **Sesame nougatine**

- 75g sugar
- 2g Pectin
- 62g butter
- 25g glucose

### **Doughnut**

- 500g flour
- 250g fermented dough
- 12g salt
- 15g yeast
- 5g gluten
- 60g sugar
- 125g butter
- 300g eggs

## **Methods and Directions**

### **Dilmah Meda Watte Tea Flavoured Doughnut**

#### **Pork and liver terrine**

- Simmer the lean belly/shoulder and the back fat for 35 minutes at 95°C.
- Grind hot cooked pork meat, back fat, raw liver and cooked onions with 3mm die.
- Add all the additives and seasonings to warm mixture and mix well until mixture binds. Add up



to 15% broth if needed.

- Stuff into plastic casings, diameter 40cm.
- Cook at 75°C for 75 minutes to a core temperature of 72°C.
- Store it below 4°C.

### **Sesame nougatine**

- Mix all the ingredients together.
- Bring to boil.
- Spread the mix between two papers and bake at 150°C for 15 minutes.

### **Doughnut**

- Mix flour, fermented dough, salt yeast, gluten, sugar, eggs and mix well for 10 minutes.
- Add butter and knead until the dough leaves the sides of the bowl.
- Let it prove for 1 hour and knock down the dough after.

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