

Earl Grey t Ice Cream



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Christmas Recipe Brochure

Ingredients

Earl Grey t Ice Cream

No of Portions – 20 (3 Scoops)

- 1000 ml Fresh Milk
- 250 g Fresh Cream
- 200 g Sugar
- 14 Egg Yolk
- 500 g Dark Chocolate
- 100 g White Chocolate
- 60 g Earl Grey Tea

Methods and Directions

Earl Grey t Ice Cream

- Brew Tea in Fresh milk.
- Add Fresh Cream & boil slightly.
- Whisk Sugar & egg yolk well.
- Add this to Milk & cream mixture & boil slightly.
- Add Chocolate & mix well till fully dissolved.
- Allow it to cool & place it in the Ice Cream Machine.
- Prepare as given instructions.



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