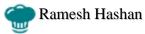


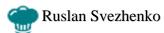
Dilmah Pure Peppermint Tea Paired with Mascarpone Cheese Cake with Coconut and Granola





0 made it | 0 reviews





- Sub Category Name Combo
- Recipe Source Name
 Afternoon tea for the 21st Century UAE

Used Teas



Vivid Pure Peppermint

Ingredients

Dilmah Pure Peppermint Tea Paired with Mascarpone Cheese Cake with Coconut and Granola Ingredients for R2D2 Iced Tea

- 150 ml Pure Peppermint tea charged with C02
- 20 ml Dilmah Mango Coconut tea syrup (Strong brewed tea, water in proportion 1:2)
- 15 ml Sudachi Juice
- Build over ice, Served in Robot
- Each lemon julienne



- 250ml water
- 250g sugar

Ingredients for Mascarpone Cheese Cake with Coconut and Granola

- 250 g pecan nuts
- 50 g sugar
- 70 g melted butter
- 250 g coconut flakes
- 455 g cream cheese
- 150 g sugar
- 20 g lemon juice
- 2 g vanilla extract
- 0.75 g salt
- 340 g heavy whipping cream
- 100 g shaved coconut, lightly toasted

Methods and Directions

Dilmah Pure Peppermint Tea Paired with Mascarpone Cheese Cake with Coconut and Granola Method for R2D2 Iced Tea

• Build over ice, Served in Robot

Method for Mascarpone Cheese Cake with Coconut and Granola

- To make the crust, process pecan and sugar and coarsely grind. Combine them with the melted butter and transfer mixture to the sheet pan. Bake 8 minutes at 160C.
- Remove from oven and allow to cool completely.
- In Thermomix, combine coconut flakes, cream cheese, sugar, lemon juice, vanilla, and salt.
 Scrape down the bowl.
- Add whipping cream, mix for another 30 seconds.
- Store in a hotel pan and place in fridge.
- Slice the lemon in very thin slices. Bring sugar and water to a boil in a large skillet until sugar is dissolved. When liquid is clear and bubbling, reduce heat to medium-low.
- Add lemon slices, arranging them in one layer with tongs.
- Simmer, do not allow to boil, until lemons turn transparent, about 20-30 minutes.
- Remove the lemons and let them cool on parchment paper.
- Bring the syrup back to a boil for another 10 minutes.
- Set aside and let cool.

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