



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



0 made it | 0 reviews



Ramesh Hashan



Ruslan Svezhenko

- 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 CO2
- 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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