

## Dilmah ginger, honey & mint tea infused Buckwheat crepes with cottage cheese, honey and berries, & yoghurt powder Buckwheat flour, strong brewed tea, cottage cheese, honey



0 made it | 0 reviews



Ramesh Hashan



Ruslan Svezhenko

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

### Used Teas



Silver Jubilee Ceylon  
Ginger, Honey &  
mint

### Ingredients

**Dilmah ginger, honey & mint tea infused Buckwheat crepes with cottage cheese, honey and berries, & yoghurt powder Buckwheat flour, strong brewed tea, cottage cheese, honey**

- 500g Buckwheat flour
- 200ml Ceylon ginger, honey & mint tea
- 50g butter
- 150ml milk



- 3 each eggs
- 20g yoghurt powder
- 100g seasonal berries

## Methods and Directions

**Dilmah ginger, honey & mint tea infused Buckwheat crepes with cottage cheese, honey and berries, & yoghurt powder Buckwheat flour, strong brewed tea, cottage cheese, honey**

- Mix all Ingredients without berries and Yogurt powder for dough.
- Cook the Crepes.
- Garnish with Berries and powder with yoghurt

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 23/08/2025