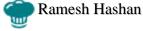


## Dilmah ginger, honey & mint tea infused Buckwheat crepes with cottage cheese, honey and berries, & yoghurt powder Buckwheat flour, strong brewed tea, cottage cheese, honey





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- 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 Buckweat 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

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