

Spinach and cheese Momo



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- Sub Category Name
Food
Savory
- Recipe Source Name
Elixir of Ceylon Tea Recipes
- Serves / Makes
6
- Activities Name
Breakfast Tea Selection

Used Teas



Elixir of Ceylon Tea
Black Tea with
Almond

Ingredients

Spinach and cheese Momo

- 1/2 kilo flour
- 2 tsp baking powder
- 350ml room temperature water

Spinach cheese filling

- 1/4 kilo spinach (washed, squeezed, patted dry and finely chopped)
- 4 TBSP panner cheese (or tofu if desired)
- 1 Spanish onion chopped very finely
- 1 TBSP garlic, minced
- 1 TBSP fresh coriander, minced
- 1/2 tsp salt
- 2 TBSP green shallots
- 2 TBSP oil

Syrup

- 50g caster sugar
- Juice of 1 orange
- Juice of 1 large lemon
- 1 star anise
- 1 large cinnamon stick
- 2 cardamom pods, lightly crushed
- 1-teaspoon chilli flakes
- 300ml elixir of Ceylon tea with almond
- 50g roast chopped almonds

Methods and Directions

Spinach and cheese Momo

- Mix sifted flour and baking powder in a bowl, then slowly add water. add more water, if necessary but add enough so it gathers together in a ball like when making bread, but not sticky.
- Knead on floured surface for 3 minutes, then let it rest for 10 minutes.

To portion:

- Roll into a long thick rope. Cut 2 finger width pieces and roll into a ball, flatten and make a nice circle with a rolling pin. Add a tbsp filling and pinch shut into desired shape most momos are crescent shaped Steam momos for 15 minutes.

Spinach cheese filling

- Mix all the ingredients together and season to taste.

Syrup

- Combine all ingredients except for the chopped almonds and bring to the boil, reduce to 1/2 and



remove.

- Serve with chopped almonds

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