

Mini Brioche “Pain Au Lait”- Lychee with Rose and Almond Tea



0 made it | 0 reviews



Francois Pietri

Mini brioche in scone shape, lychee with roses and almond tea flavor, candied sugar and crystalized fresh rose petals.

- Sub Category Name
Food
Sweets
- Recipe Source Name
Shangri-la Tea Cuisine

Used Teas



t-Series Lychee with
Rose & Almond

Ingredients

Mini Brioche “Pain Au Lait”- Lychee with Rose and Almond Tea
For the pain au lait “milk bread”

- 250g Bread flour
- 10g Fresh yeast
- 2g Salt



- 30g Sugar
- 1pc Whole egg
- 115g Milk
- 115g Butter
- 20g Dilmah Lychee with Rose and Almond Tea

Methods and Directions

Mini Brioche “Pain Au Lait”- Lychee with Rose and Almond Tea For the pain au lait “milk bread”

- Warm the milk and add the tea
- Put this on the side for half an hour
- On a bowl, with a hook add the flour, the salt and sugar
- Pour into the infused milk and the egg
- Mix until the dough is homogeneous
- Add the butter and keep the dough outside.
- Cut the dough between 30 to 40g
- Put in the prover, when ready, brush with egg yolk and some sugar candy and cook around 10mn at 170
- When the “pain au lait” are warm, glaze them with apricot jam and put one crystalized rose petals.

For the crystalized rose petals

- Take one by one the rose petals.
- Brush them with raw egg whites and put some sugar.
- Take out the extra sugar.
- Need to leave the leaves at least 2 or 3 days, more in advance, more they will be crystalized.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 22/02/2026