

## Mango and Strawberry Tea Panna Cotta



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

### Used Teas



t-Series Mango and  
Strawberry

### Ingredients

#### Mango and Strawberry Tea Panna Cotta



- 1L Cream
- 60g Sugar
- 8g Gelatin
- 30g Dilmah Mango and Strawberry Tea Leaves

#### **For the strawberry coulis**

- 100g Strawberry puree
- 40g Sugar

#### **For the apple jelly**

- 500g Apple juice
- 8g Gelatin

#### **For garnish**

- 100g Mango cubes
- Strawberry

### **Methods and Directions**

#### **Mango and Strawberry Tea Panna Cotta**

- Heat the cream and sugar.
- Add the tea leaves, keep it on the side.
- Mix the strawberry puree and sugar.
- Pour into a glass and put it in the freezer.
- Strain the tea leaves and add the gelatin.
- Take out the glass from the freezer and add the cream.
- Store inside the fridge for few hours.
- Warm the apple juice, add the soaked gelatin, and pour onto the top of the glass.
- Put back into the fridge.
- Finish with the decoration.