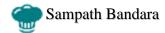


Ginger and Honey Flavored Tea Ice Cream





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- Sub Category Name Food Desserts
- Recipe Source Name School of Tea E-Learning User

Used Teas



Ginger & Honey

Ingredients

Ginger and Honey Flavored Tea Ice Cream

- Dilmah Ginger and Honey Flavored Ceylon Black Tea 3 bags
- 320gm Fresh Milk
- 90gm Cream
- 100gm Egg yolk

Methods and Directions



Ginger and Honey Flavored Tea Ice Cream

- 1. Warm the milk about to boil, and take out from the heat
- 2. Then open the tea bags and put in to the Warm milk, and stir well, Brew the tea in the milk about 5 minutes.
- 3. Meantime, whip the egg yolk and sugar in separates bowls.
- 4. Strain the milk into the egg mixer and stair well, and add the cream 90 grams and mix well.
- 5. Back the egg mixer clean pot and warm reach until 82°C Celsius
- 6. Cold down in ice bathe and pour in the paco jet container and close with lid and freeze it -18°C for 24 hours
- 7. Pacotize in the machine and ready to serve

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