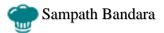


# **Ginger and Honey Flavored Tea Ice Cream**





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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 stair well, Brew the tea in the milk about 5 minutes.
- 3. Mean Time whipped the egg yolk and sugar In separates bowel
- 4. Strain the milk in to the egg mixer and stair well, and add the Cream 90gm and mixed well
- 5. Back the egg mixer clean pot and warm reach until 82c Celsius
- 6. Cold down in ice bathe and pour in the paco jet container and close with lid and freeze it -18c for 24 hours
- 7. Pacotize in the machine and ready to serve

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