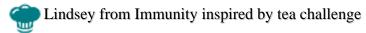


Green Tea with Jasmine Milkshake







- Sub Category Name Drink Tea Shakes
- Recipe Source Name Immunity Inspired by Tea Recipes
- Festivities Name Spring Summer

Used Teas



Green Tea with Jasmine Petals

Ingredients

Green Tea with Jasmine Milkshake

- 300ml Milk
- 150ml Coconut Milk
- 3 tbsp thick Natural Yogurt
- 1 tbsp Honey
- Dilmah's Green Tea with Jasmine to make milk tea with



- 1 tsp Agar Agar
- 350ml Dilmah's Green Tea with Jasmine, brewed and chilled
- · Handful of Ice
- 100g Thai Grass Jelly
- 100g Aloe Vera Jelly
- A scoop of Vanilla Ice Cream
- 1 tbsp Chia Seeds soaked in Dilmah's Green Tea with Jasmine

Methods and Directions

Green Tea with Jasmine Milkshake

- 1. Make a tea-infused jelly by adding 350ml of chilled green tea to a saucepan and the Agar Agar. Stir to dissolve, bring up to a boil, take off heat and refrigerate to set.
- 2. In another pan, simmer the milk with coconut milk and green tea; and once infused, add the honey and refrigerate.
- 3. In a blender, blend the cold milk tea mixture with ice and yogurt.
- 4. Assemble the drink by layering the bottom of a glass with chia seeds (soaked in tea) and the three jellies (reserving some for garnishing) and pour in the green tea-infused milk.
- 5. Top with a scoop of vanilla ice cream and the reserved jellies. Serve chilled.

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