



Dilmah Green Tea with Lemon, Lime and Lemongrass



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- Sub Category Name
Food
Sweets
- Recipe Source Name
Gastronomy Recipes

Ingredients

Dilmah Green Tea with Lemon, Lime and Lemongrass

- 6 Dilmah Green Tea with Lemon Lime and Lemongrass Tea Bags
- 1 ? cups water
- 2/3 cup juice from canned lychee
- 1/4 cup sugar
- 1 3/4 tsp agar agar powder
- 2 cups small fruit pieces of your choice (I used mango, pineapple, red papaya, lychee, kiwi and blueberries)

*Before you start, make sure you have all your fruit cut and ready to go.

Methods and Directions

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Fruit Layer

- In a small pot add cold water, tea bags, lychee juice, agar agar powder, and whisk until there are no more lumps. Once mixed, turn on the heat and bring to a full boil, stirring constantly.
- Once boiling, let it boil for a minute or so, or until agar agar powder is completely dissolved. To check, scoop some liquid into a spoon, pour it off, then closely inspect the spoon to see if there



are any specks of agar agar stuck to the spoon or not. If not, you're good to move on.

- Add sugar and stir until dissolved, then remove from heat and immediately pour about ¼ inch of the agar agar into your mould. Working quickly, place fruit pieces in the mould, making sure you evenly distribute all the different colours. Once you've added all the fruits, pour the rest of the liquid gently over them.
- Refrigerate for a couple of hours until cold.

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