

Dilmah Green Tea with Mint and Ginger Syrup, with Orange and Yoghurt Pancakes



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

Ingredients

Dilmah Green Tea with Mint and Ginger Syrup, with Orange and Yoghurt Pancakes

Dilmah Green Tea with Mint and Ginger Syrup

- ½ cup (100g) cane sugar
- ½ cup (125ml) water
- ½ cup maple syrup
- 6 Dilmah Green Tea with Mint and Ginger Syrup
- 2 sprigs fresh peppermint

Pancakes

- 1 cup milk
- ½ cup Greek style yoghurt
- 1 egg
- 2 tsp. vanilla extract
- 2 cups self-rising flour
- ¼ tsp. bicarbonate soda
- 1/3 cup caster sugar
- 25g butter, melted
- Zest of 1 orange
- Butter, to serve

Methods and Directions

Dilmah Green Tea with Mint and Ginger Syrup, with Orange and Yoghurt Pancakes Syrup

- Combine the sugar, water, tea and mint sprigs in a medium saucepan over low heat.
- Cook, stirring occasionally, for 5 minutes or until sugar dissolves.
- Increase heat to medium-high and bring to the boil.
- Cook for 2 minutes or until the syrup thickens slightly.
- Remove from heat and set aside to cool.

Pancakes

- Whisk milk, yoghurt, orange zest, egg and vanilla together in a jug.
- Sift flour and bicarbonate of soda into a bowl and stir in sugar.
- Make a well in the centre, add milk mixture and whisk until just combined.
- Heat a large non-stick frying pan over medium heat. Brush the pan with butter.
- Using $\frac{1}{4}$ cup mixture per pancake, cook 2 pancakes for 3 to 4 minutes or until bubbles appear on the surface.
- Turn and cook for 3 minutes or until cooked through.
- Transfer to a plate, cover loosely with foil to keep warm.
- Repeat with remaining mixture, brushing pan with butter between batches and serve!