

A Pink Christmas



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Peter Kuruvita

- Sub Category Name
Food
Desserts
- Recipe Source Name
Webinar Christmas Recipes
- Festivities Name
Christmas

Used Teas



Silver Jubilee
Elderflower & Apple
Infusion

Ingredients

A Pink Christmas

- 1 cup assorted summer berries
- 1 cup of 2.5cm apple cubes cooked with 3 Dilmah Elderflower & Apple Infusion tea bags
- 2 ripe mangoes - peeled & cut into 1cm pieces
- 1 cup jack fruit strips
- 1 large ripe banana, sliced
- 1 cup chopped elderflower and apple jelly*



- 2 cups shaved ice
- 250 ml (1 cup) evaporated milk
- 4 scoops of Elderflower and hot apple ice cream
- Crunchy nut cornflakes or peanut brittle, and assorted edible flowers to serve

***For the jelly:**

- 500 ml coconut water
- 80g sugar
- 5g vegan jelly powder
- 6g agar agar
- 8 Dilmah Elderflower and Apple Infusion tea bags

Methods and Directions

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- Bring coconut water to boil with sugar and tea bags
- Turn off and allow the tea to brew
- Remove the tea bags and return the liquid to the boil
- Add the jelly and agar agar and bring to the boil, simmer for 3 minutes and then pour out onto a 20 x 20cm tray and allow to set, cut into cubes
- Divide the fruit and jelly among 4 tall glasses. Top each glass with ½ cup shaved ice, 60ml (¼ cup) evaporated milk and a scoop of ice cream
- Sprinkle nuts or Rice Krispies on top and serve immediately

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