

Ginger and Rose Tea infused Coconut Crepes with Caramelized Banana



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Peter Kuruvita

- Sub Category Name

Food

Sweets

- Recipe Source Name

Tea-inspired breakfast

Used Teas



TPR Ginger and Rose

scented

Dombagastalawa

Estate FBOP

Ingredients

Ginger and Rose Tea infused Coconut Crepes with Caramelized Banana

- 12 lt. milk
- 16 x vanilla
- 2.5 kg sugar
- 140 yolk
- 2.5kg sugar
- 6 kg cream



- 50g Ginger and Rose scented Dombagastalawa Estate FBOP
- Rose petals for garnish

Methods and Directions

Ginger and Rose Tea infused Coconut Crepes with Caramelized Banana

- Milk, vanilla and sugar boil add tea and steep for 10 minutes
- Yolk and sugar mix, temper, stain
- Pour the mixture to the cream