

Black Tea Dilmah Prince of Kandy Leaves Paired with Sri Lanka Jackfruit & Pepper Cold Cheesecake with Kottamba nut sponge



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Appetisers

Ingredients

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Black Tea (Dilmah Prince of Kandy Leaves).

- 2.5 g Dilmah prince of Kandy Tea
- 220 ml Boiling Water

Sri Lankan Jackfruit & Pepper Cold Cheesecake with Kottamba Nut Sponge.

- 250 g Cream cheese
- 60 g Sour cream
- 375 g cream
- 250 g Icing sugar
- 30 g Gelatin
- 250 g White chocolate
- 200 g Jackfruit puree
- 10 g Crushed black pepper
- 1 L Whipped cream



Methods and Directions

Black Tea Dilmah Prince of Kandy Leaves Paired with Sri Lanka Jackfruit & Pepper Cold Cheesecake with Kottamba nut sponge

Black Tea (Dilmah Prince of Kandy Leaves)

- Heat the water to 95-100c add the Dilmah Prince of Kandy Tea leaves into the pot and pour the hot water, let it brew for 3-5 minutes, strain and serve hot.

Sri Lankan Jackfruit & Pepper Cold Cheesecake with Kottamba Nut Sponge.

- Beat cream cheese and icing sugar together until smooth.
- Add sour cream and mix well. In a saucepan, boil 375g cream, then pour over white chocolate to make a ganache. Let it cool slightly.
- Mix the ganache into the cream cheese mixture.
- Semi-whip the 1L cream, then gently fold into the cheesecake batter.
- Finally, fold in the jackfruit puree and crushed black pepper.

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