



Rose of the Highlands



0 made it | 0 reviews



- Sub Category Name
Combo
Desserts
Mocktails/Iced Tea

Ingredients

Rose of the Highlands

Rose Bread Bun

- Flour
- Salt
- Sugar
- Water
- Yeast
- Rose petals
- Rose essence

Seafood infused Rose and Marzipan tea

- Prawns (minced)
- Calamari (minced)
- Fish (minced)
- Rose and Marzipan tea
- Onion
- Garlic
- Kochchi
- Parmesan
- Salt
- Pepper
- Lime juice

Paired with the Mocktail,



Sour Grey

- 10ml Green Tea Extract with Jasmine Elixir By Dilmah.
- 10ml Black Tea Extract Naturally sweetened Elixir By Dilmah.
- 100ml Earl Grey infused with Ceylon Cinnamon by Dilmah.
- 0.5g Ceylon Cinnamon.

Methods and Directions

Rose of the Highlands

Rose Bread Bun

- Knead the dough by mixing all ingredients and adding water gradually.
- Once the dough is prepared, portion and garnish with rose petals.

Seafood infused Rose and Marzipan tea

- Brew Rose and Marzipan Tea in a pot with boiling water.
- Separately sauté onion, garlic, kochchi, add seafood and season to taste.
- Squeeze lime juice and add parmesan.

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