

01. Jasmin cheese sticks with Earl Grey Milk Tea





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 Sub Category Name Combo Appetisers Hot Tea

Ingredients

Jasmin Flavoured cheese sticks with Earl Grey Milk Tea

JASMIN FLAVORED CHEESE STICK

Cheddar Cheese: 100g Parmesan Cheese: 50g

Flour: 20g

Curry Leaves: 5g Chili Flakes: 2g

Salt: 2g Pepper: 2g

Dried Tea Leaves (Jasmine): 5g

EARL GREY MILK TEA

Earl-gray Tea 50 ML Fresh Milk 75 ML Vanilla 02 ML Honey 05ML Dilmah Elixir Black TEA 10ML

Methods and Directions

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- Mix grated cheddar and parmesan cheese.
- Add flour, curry leaves, chili flakes, salt, pepper, and dried jasmine tea leaves. Mix well.
- Shape into sticks and bake in a preheated oven at 180°C for 10-12 minutes.

EARL GREY MILK TEA

- Elixir Black Tea & Syrup goes together
- Mixed with earl grey Tea
- Top up with milk
- Served with Garnish

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