

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

Jasmin Flavoured cheese sticks with Earl Grey Milk Tea

JASMIN FLAVORED CHEESE STICK



- 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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