

CREAMY CEYLON CINNAMON SPICE TEA



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Filipe Braz



Vera Kuiper Willems

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



t-Series Ceylon
Cinnamon Spice Tea

Ingredients

CREAMY CEYLON CINNAMON SPICE TEA



Cinnamon Milk

- 10g Dilmah Ceylon Cinnamon Spice Tea
- 550ml milk

Cinnamon Foam

- 500ml cinnamon milk (as per recipe above)
- 40g sugar
- 28g pro crema
- 2 pieces N2O cream charger

Methods and Directions

CREAMY CEYLON CINNAMON SPICE TEA

Cinnamon Milk

- Vacuum the tea and milk together.
- Then, infuse this in an oven at 60C for 2 hours, and pour through a sieve.

Cinnamon Foam

- Mix it all together with the hand blender.
- Put the mixture in a Kidde with 2 cream chargers.
- Shake it until you have a foam which stays firm.

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