

EARL GREY TEA PANNACOTTA



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Yandi Maranto



Nalendra Anindita

A sophisticated blend of Indonesian tradition with a refined contemporary interpretation, the Trans Luxury Hotel Bandung is the epitome of luxury with a class of its own. Represented by Nalendra Anindita & Yandi Maranto.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series The Original
Earl Grey

Ingredients

EARL GREY TEA PANNACOTTA

- 350ml cream, cooking



- 50g sugar
- 12g gelatin
- 125ml milk
- 2 sachets Dilmah Earl Grey Tea

Methods and Directions

EARL GREY TEA PANNACOTTA

- Infuse the milk with tea by bringing it up to the boiling point. Once boiled let it simmer for 5 minutes.
- Remove from fire and cover for an hour.
- Strain the milk. Bring it to 55°C and put the gelatine in.
- Avoid whisking too much. Once it is set, small bubbles may form if it is whisked too much.
- Pour it into the mould and chill.
- Serve once set.

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