

DILMAH ROSE & VANILLA TEA JELLY, KIWI & BLUEBERRY JELLY AND COCONUT GEL WITH ROSE SYRUP



0 made it | 0 reviews



Marc Tricca



Leigh Roberson

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



t-Series Rose With
French Vanilla



Ingredients

DILMAH ROSE & VANILLA TEA JELLY, KIWI & BLUEBERRY JELLY AND COCONUT GEL WITH ROSE SYRUP

Kiwi & Blueberry Jelly

- 250ml water
- 100g sugar
- 2 sheets gelatin
- Blueberries
- 30ml kiwi vodka
- 50g sugar

Rose & French Vanilla Tea Jelly

- 3 tbsp Dilmah Rose with French Vanilla Tea
- 300ml boiling water
- 2 leaves gelatin

Coconut Gel

- 1 tin coconut cream
- 50g sugar
- 1 leaf gelatin

To Serve

- 1 tsp olive oil
- Micro greens, as needed
- 1 tbsp Dilmah Mint, loose leaf tea

Methods and Directions

DILMAH ROSE & VANILLA TEA JELLY, KIWI & BLUEBERRY JELLY AND COCONUT GEL WITH ROSE SYRUP

Kiwi & Blueberry Jelly

- Peel all blueberries and add to water with 100g sugar.
- Boil, strain and add one sheet of gelatin. Set aside.
- Add vodka and 50g sugar in a pot.
- Bring it to a boil and ignite alcohol vapour. Once the flame has gone out, remove from heat and add sheet of gelatin.



- Line a bain with glad wrap and pour in the liquids, place in fridge to set.

Rose & French Vanilla Tea Jelly

- Add tea to boiling water and let seep for 4 minutes.
- Strain and remove tea leaves once brewed. Then add in gelatin.
- Line a bain with glad wrap and pour in the liquids, place in fridge to set.

Coconut Gel

- Place coconut cream in a pot.
- Add sugar and bring to the boil and reduce by half. Add the gelatin
- Line a bain with glad wrap and pour in the liquids, place in fridge to set.

To Serve

- Use a knife or a cutter of a size you prefer, and cut the tea and blueberry & kiwi jelly to the same size.
- Place in a glass.
- Cut a strip of yoghurt and place on top of the jelly.
- Place 2 ½ blueberries on top and garnish as desired.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 16/09/2025