

CEYLON CHAI SPICE INFUSED KOLAK PISANG CANNELLONI



0 made it | 0 reviews



Ferdy Iman Harefa



Fandy Wijaya Adi

Overlooking the breathtaking seaside, Sheraton Bali Kuta is known for its iconic hospitality, fabulous dining experiences and serene relaxation. This beautiful hotel is located at the very heart of Kuta, just steps away from the city's myriad attractions. Represented by Fandy Wijaya Adi & Ferdy Iman Harefa.

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

Used Teas



Exceptional Ceylon Spice Chai

Ingredients

CEYLON CHAI SPICE INFUSED KOLAK PISANG CANNELLONI

Kolak Pisang

- 250g plantains
- 20g cardamom pods, toasted lightly
- 2g black peppercorn, toasted lightly
- 2g fennel seeds, toasted lightly
- 50g cinnamon stick, toasted lightly
- 3 pcs pandan leaves
- 1l water
- 250ml coconut milk
- 4 bags Dilmah Ceylon Exceptional Spice Chai Tea
- 2 pcs orange peel

Sweet Potato Cannelloni

- 500g sweet potato
- 4 egg yolks
- 150g all purpose flour
- 5g cinnamon powder
- 10g icing sugar
- 5g salt
- 100g pearl sago

Methods and Directions

CEYLON CHAI SPICE INFUSED KOLAK PISANG CANNELLONI

Kolak Pisang

- Steep the tea with 2 pieces of orange peel for 5 minutes. Strain and set aside.
- Bring water and 25 ml coconut milk over medium heat in saucepan.
- When the water is slightly heated, toss in the plantain and palm sugar.
- Lower the heat and continue cooking.
- Maintain the heat to cook the plantain by hot water and not boiling water.
- Add the rest of coconut milk.
- Keep cooking over low heat. Remove from the heat and leave rest for 30 minutes.
- Take out the plantain and dice it.
- Spoon the diced plantain onto the sweet potato pasta dough and roll into cannelloni.
- Strain the coconut milk and continue cooking to reduce under low heat until the flavours are strong and have the sauce consistency
- Poach the cannelloni in the coconut milk.
- Add in the steeped milk.

- Cool it down and serve with pearl sago.

Sweet Potato Cannelloni

- Preheat oven to 200°C.
- Arrange the sweet potatoes on a baking tray.
- Bake until a bit overcooked for about 45 minutes.
- Let it sit until cool enough to handle.
- Cut into 2 and scoop out the flesh.
- Pass the sweet potatoes through a potato ricer or grate them as whole.
- Make a mound of sweet potatoes on the counter with a well in the middle.
- Add the egg yolks, icing sugar, cinnamon powder and salt in the middle.
- Mix the sweet potatoes with hands.
- Sprinkle the flour over the sweet potatoes. Knead and press.
- Form into big balls and leave to rest for 20 minutes.
- Roll into a pasta sheet.

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