

TEA-A-MISU



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A.M.D Sampath



Soraiya Mareena Dole

A true contender in the hospitality industry of the country, Cinnamon Grand Colombo is where senses are delighted and desires indulged. Represented by A.M.D Sampath & Soraiya Mareena Dole.

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

Used Teas



t-Series The Original
Earl Grey

Ingredients

TEA-A-MISU
Earl grey scones



- 70ml Dilmah Earl Grey Tea
- 200g A/P flour
- 100g sugar
- 90g unsalted butter
- 5g baking powder
- 1 tbsp milk powder

Mascarpone Filling

- 60g mascarpone cheese
- 120g icing sugar
- 100g whipped cream

Methods and Directions

TEA-A-MISU

Earl grey scones

- Brew the Earl Grey using boiling water for 5 minutes and set aside to cool.
- Combine flour, sugar, milk powder, baking powder and butter until it forms a crumbly texture in a bowl.
- Gradually add in the tea until required texture is achieved.
- Roll out the dough and cut into required shape.
- Arrange on a baking tray and bake at 180°C for 13 minutes.
- Set aside to cool.

Mascarpone Filling

- Beat the cream till fluffy and set aside.
- Beat the mascarpone until smooth gradually adding in the icing sugar.
- Fold together the two mixtures.