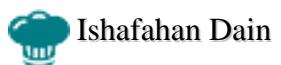


TEA INFUSED EARL GREY BEEF PIE



0 made it | 0 reviews



A scenic property located in the heart of Sri Lanka's capital, The Waters Edge is a calming oasis that is well known for its captivating culinary treats. Represented by Buddika Samarasekera & Ishafahan Dain.



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

Ingredients

TEA INFUSED EARL GREY BEEF PIE

Beef Filling

- 100g beef
- 25g onion
- 10g garlic
- 200ml beef stock
- 200ml brewed Dilmah Earl Grey Tea

Mashed Potato

- 100g potato
- 50g butter
- 01nos bay leaves
- 25ml milk

- 25ml cream
- Salt, to taste
- Pepper, to taste

Green Pea Bubble

- 50g green peas
- Salt, to taste
- White pepper, to taste
- 125g Gluconolactat
- 5g Alginate
- 1l water

Pie Dough

- 1kg flour
- 20g salt
- 20g sugar
- 02 nos egg yolk
- 200g butter

Methods and Directions

TEA INFUSED EARL GREY BEEF PIE

Beef Filling

- Season the beef and seal.
- Add onion and garlic. Sauté for a while.
- Add brewed Earl Grey Tea.
- Reduce to half and add beef stock and braised in the oven at 160°C for 45 minutes.

Mashed Potato

- Boil potatoes and mash it by using potato masher and pass through a sieve.
- Boil cream and milk together, add mash potatoes and mix to a smooth pulp, finally mount with butter and seasoning.

Green Pea Bubble

- Boil green peas and puree it and pass through a sieve.
- Return to a pot add gluconolactat, mix well and fill into a silicon mould. Blast freeze.
- Mix the alginate and water.
- Dip the frozen green peas in the solution, leave for 2 minutes and return to a flavoured stock.



Pie Dough

- Knead all the ingredients together and divided in to desired weight. Rest for 30 minutes and spread out to 3mm thickness.

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