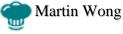


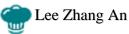
# **SUMMER'S TREASURE**





0 made it | 0 reviews





Formerly a conservation shop-house, Tess Bar & Kitchen is a drink-centric but food-centred concept with a focus on a modern interpretation of cocktails and food situated at 38, Seah Street. Represented by Lee Zhang An & Martin Wong.

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

### **Used Teas**



t-Series Mango and Strawberry

## **Ingredients**

### **SUMMER'S TREASURE**



- Banana leaves
- 10ml coconut oil
- 5 nos cloves
- 90ml perfectly brewed Dilmah Mango & Strawberry Tea (95°C for 4 1/2 minutes)
- 10ml banana syrup
- Lemon zest

#### **Methods and Directions**

#### **SUMMER'S TREASURE**

- Heat saucepan to warm.
- Pour coconut oil into saucepan.
- Add in 1 teaspoon of clove.
- Add homemade banana leaf syrup.
- Cook sous vide for 1 hour at 62°C
- Pour perfectly brewed mango & strawberry tea into saucepan and continue to heat till warm.
- Pour mixture into dry coconut shell (allow heat to open up flavours within coconut).
- Add lemon zest to perfume it (outside of coconut shell).
- Garnish bowl with cornflakes.

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