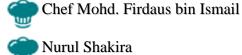


WARM EARL GREY PUMPKIN DUMPLING





0 made it | 0 reviews



Afternoon tea at OneSixFive at the InterContinental Kuala Lumpur is a delectable experience with exquisite afternoon tea specialities served with variations of teas. Represented

by Nurul Shakira & Chef Mohd. Firdaus bin Ismail

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

Used Teas



t-Series The Original Earl Grey

Ingredients

WARM EARL GREY PUMPKIN DUMPLING

• 200g pumpkin



- 5g Dilmah Earl Grey Tea
- 2g salt
- 2g pepper
- 3g sugar
- 1 egg skin

Methods and Directions

WARM EARL GREY PUMPKIN DUMPLING

- Cut pumpkin into cubes and steam with Earl Grey Tea.
- Season with salt and pepper and sugar.
- Mash all the ingredients together.
- Fill into egg skin and tie as a money bag.
- Brew Earl Grey Tea and pour 30ml into a serving dish with the pumpkin dumpling.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 02/08/2025