

CEYLON TEA SHOOTER



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Layers of Rose and Mint Tea mousse and tea-infused strawberry gel topped with a crispy mint tea crumble and garnished with frozen strawberries.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

CEYLON TEA SHOOTER

Tea Mousse

- 150g Cream
- 14g Dilmah Rose and Mint Tea
- 40g Sugar
- 6g Gelatin, melted
- 200g Cream, whipped to soft peaks

Mint Tea Streusel

- 190g Butter
- 3g Salt
- 40g Eggs
- 100g Icing Sugar



- 250g Cake Flour
- 8g Dilmah Mint Tea
- 80ml Tea infused cream

Strawberry And Tea Gel

- 20g Dilmah Rose and Mint Tea
- 10g Dilmah Strawberry Tea
- 500g Strawberries, frozen
- 100ml Water
- 6g Agar Agar
- 30g Sugar

Methods and Directions

CEYLON TEA SHOOTER Tea Mousse

- Heat up the cream and pour in the tea. Let it simmer for few minutes, remove from the heat and cover with cling film. Let it steep for 30minutes*. Strain. Heat up the cream, add the sugar and gelatin. Take off heat and mix the cream and tea mixture. Fold in the whipped cream at room temperature. Chill.

***Set aside 80ml of this tea cream for the Mint Streusel Mint Tea Streusel**

- Using a paddle attachment beat together butter and icing sugar. Slowly add in the egg and mix for a few minutes. Add in the flour and the remaining ingredients and beat well. Freeze and crumble when using.

Strawberry And Tea Gel

- Heat up the water, pour in the teas. Let it simmer for a few minutes. Add in the sugar and Agar Agar. Strain the tea and let it set in the chiller. Once it's set, using a hand blender, blend the jelly and the frozen strawberries together, to a mayonnaise-like consistency.