

CANDY RED DATE AND WOLFERRY NATURAL CEYLON GINGER TEA GLASS PAPER



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Kit Piu Yau



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Be wooed by the high tea spread at the quirky Woo Bar of W Hotel in Hong Kong. Represented by Ryan Fung & Kit Piu Yau .

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

Used Teas



t-Series Natural
Ceylon Ginger Tea

Ingredients

CANDY RED DATE AND WOLFERRY NATURAL CEYLON GINGER TEA GLASS PAPER



Red Date and Wolfberry Candy

- 400ml water
- 100g dried Chinese red dates
- 10g dried wolfberry
- 400g white sugar
- 50g corn syrup
- 50g pectin
- 2g Lota
- 100g dried Chinese plums, shredded

Natural Ceylon Ginger Tea Glass Paper

- 600ml Dilmah Natural Ceylon Ginger Tea
- 300g white sugar
- 3g Lota
- 1g Xanthane

Methods and Directions

CANDY RED DATE AND WOLFBERRY NATURAL CEYLON GINGER TEA GLASS PAPER **Red Date and Wolfberry Candy**

- Steam the dried Chinese red dates and wolfberry with water for 1.5 hours. Blend it into a liquid.
- Boil the above liquid with white sugar, corn syrup and pectin till 120-135°C.
- Fill it into the half-cycle mould. Cool it down.
- Then sprinkle with shredded dried Chinese plums.

Natural Ceylon Ginger Tea Glass Paper

- Heat the Natural Ceylon Ginger Tea, then blend all ingredients together for 30 seconds, rest it at room temperature for 2 hours.
- Use cling-wrap to cover the tray, then put in the tea and steam it for 30 seconds and dry it in the hot box at 70°C for 3.5 hours.
- Cut it to be 12 cm x12cm squares. Pack up the “candy”. Dry it in hot box for 1 hour.