

THIS IS THE FINEST HOUR OOLONG CIGARS WITH MUSHROOM DUXELLES



0 made it | 0 reviews



Amanda Wan



Anne Cheng

Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.

- Sub Category Name

Food

Savory

- Recipe Source Name

Real High Tea 2014/15 Volume 1



Used Teas



t-Series The First
Ceylon Oolong

Ingredients



THIS IS THE FINEST HOUR OOLONG CIGARS WITH MUSHROOM DUXELLES

Oolong Cigar Tuiles

- 4 ½ tbsp all-purpose flour
- 2 tsp sugar
- ½ tsp kosher salt
- 1 chilled large egg white
- 4 tbsp unsalted butter, at room temperature
- Dilmah The First Ceylon Oolong, tea leaves, ground

Mushroom Duxelle

- 300g mixed mushrooms
- 2 cups of Dilmah The First Ceylon Oolong Tea
- Pinch of salt
- Shallots, minced
- 50g crème fraiche

Methods and Directions

THIS IS THE FINEST HOUR OOLONG CIGARS WITH MUSHROOM DUXELLES

Oolong Cigar Tuiles

- Preheat oven to 200°C.
- Line 2 baking sheets with parchment paper. In a medium size bowl, whisk the flour with the sugar and salt. Add the egg white and whisk until smooth. Whisk in the butter until smooth and creamy.
- Spoon teaspoons of the batter 3 inches apart on the prepared baking sheets and spread to 2-inch rounds. Sprinkle with the ground tea leaves and bake in the upper and middle third of the oven for about 15 minutes, shifting the pans from top to bottom and front to back, until the tuiles are golden and fragrant. Leave to cool.

Mushroom Duxelle

- Soak mushrooms in Oolong tea overnight. Strain and chop into thin slices.
- Sauté chopped shallots in oil until soft and translucent.
- Add in mushroom slices and fry till softened.
- Blend in a food processor with the crème fraiche.
- Season with salt.
- Pipe into cigar tuiles and serve.



ALL RIGHTS RESERVED © 2026 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 11/02/2026