



CEYLON TEA WITH APPLE PIE & VANILLA, BLACKBERRY JELLY, SAFFRON MOUHALABIYA



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

Used Teas



Vivid Ceylon Tea
with Apple Pie &
Vanilla

Ingredients

CEYLON TEA WITH APPLE PIE & VANILLA, BLACKBERRY JELLY, SAFFRON MOUHALABIYA

- 200ml Ceylon Tea with Apple Pie & Vanilla, brewed



- 5sht Gelatin, soaked
- 200g Blackberries
- 40g Black berry Jam
- 40g Apple compote

Saffron Mouhalabiya

- 100ml Milk
- 20g Corn flour, diluted
- 30g Sugar
- 100ml Cream
- Pinch of Saffron

Methods and Directions

CEYLON TEA WITH APPLE PIE & VANILLA, BLACKBERRY JELLY, SAFFRON MOUHALABIYA

- Combine the tea and gelatin.
- In martini glasses, spoon in jam, place a disc of almond jaconde on-top.
- Add the apple compote, halfway up glass. Allow to Set.
- Pour on remaining jelly and set.
- Top with saffron mouhalabiya.
- Stencil to finish. Serve.

Saffron Mouhalabiya

- Bring the milk and cream to the boil.
- Add the sugar and saffron.
- Thicken with the corn flour.
- Use as required.