



## Ceylon Green Tea with Lychee and Ginger Jelly Trifle



0 made it | 0 reviews



Peter Kuruvita

- Sub Category Name  
Food  
Desserts  
Sweets
- Recipe Source Name  
Dilmah t-Series Recipes

### Used Teas



t-Series Ceylon Green  
Tea with Lychee and  
Ginger

### Ingredients

#### Ceylon Green Tea with Lychee and Ginger Jelly Trifle

- 500ml Lychee Juice
- 250ml Dilmah Green Tea with Lychee and Ginger (brewed strong)
- 7 Leaves of Titanium Gelatin
- 50g Castor Sugar
- 100g Lychees, chopped



## Methods and Directions

### Ceylon Green Tea with Lychee and Ginger Jelly Trifle

- Soak the gelatin in a little water till soft
- Stir sugar and gelatin into the freshly brewed hot tea
- Mix in the Lychee juice
- Add the chopped Lychees into the bottom of the glasses
- Evenly distribute the jelly into glasses and set for 3 hours in the fridge
- Build your trifle on top of the jelly
- Garnish with more chopped Lychees.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 07/02/2026