

A HUMANITARIAN'S TREAT



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Sustainably-farmed baby vegetables, goat's cheese cream, garden herbs served with a Dilmah Mandarin & Marzipan Pekoe infusion dressing.

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

Used Teas



Silver Jubilee
Mandarin &
Marzipan Pekoe

Ingredients

A HUMANITARIAN'S TREAT

- 3 pcs organic Baby Carrot



- 3 pcs organic Radish
- 20g Mushroom
- 40g Arugula
- 10g Frisee
- 10g organic French Bean
- 5g Basil
- 10g Flat-leaf Parsley
- 2g Himalaya Rock Salt
- 2g Sarawak Black Pepper
- 200g Goat Cheese
- 200g Cream Cheese
- 100g Sour Cream
- 5g Chives
- 20ml Dilmah Mandarin & Marzipan Pekoe Tea
- 500ml Water (for Mandarin & Marzipan Pekoe Tea)
- 200ml Water (for French bean)
- 5g Balsamic Vinegar
- 80g Extra Virgin Olive Oil

Dilmah Mandarin & Marzipan Pekoe Tea Jelly

- 500ml water
- 5g Agar Agar

Lawosh Dough

- 400g Flour
- 80g Soft Butter
- 160ml Water
- 10g Salt

Methods and Directions

A HUMANITARIAN'S TREAT

Method for Goat Cheese Cream and Veges

- Combine cream cheese, goat cheese and sour cream together. Add the Chives.
- Bring water to boil and add the Dilmah Mandarin & Marzipan Pekoe tea, infuse for 5 minutes (to get a stronger taste), strain and let cool.
- Shave the organic baby carrots & radish and place in the cold tea.
- Bring water to boil, add salt and boil the French bean. Remove from the heat and cool down in ice water bath. Add the French beans to the cold tea and let infuse overnight.
- Combine extra virgin olive oil & Dilmah Mandarin & Marzipan pekoe tea. Place in vacuum bag



and Sous Vide at 63°C. for 10 hours.

- Sauté the Mushrooms with Extra virgin olive oil, add salt & pepper and add balsamic. Set aside and let it infuse overnight.

Dilmah Mandarin & Marzipan Pekoe Tea Jelly

- Boil the Aqua fresh water and let infuse the tea for 5 minutes (to get a stronger taste), strain and combine with Agar Agar and bring to boil. Pour into a 0.5 cm height tray and set aside.

Lawosh Dough

- Combine all together to form a dough. Let it rest overnight. Roll out at 2 mm and arrange in the required form. Bake at 150 °C for 10 minutes.>

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