

Jasmine Pearl Green tea with apricot



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



t-Series Green Tea
with Jasmine Flowers

Ingredients

Jasmine Pearl Green tea with apricot
Apricot jelly



- 250g apricot purée
- 40g castor sugar
- A squeeze of lemon
- 4g sheet gelatin

Jasmine sago bavaois

- 1 egg yolk
- 45g castor sugar
- 170ml milk
- 125ml lightly whipped cream
- 2g sheet gelatin
- 5 Dilmah Green Tea with Jasmine tea bags
- 30g sago
- 440ml boiling water
- Few drops of green colouring

Methods and Directions

Jasmine Pearl Green tea with apricot Apricot jelly

- Soak gelatin in cold water for 10 minutes, then drain.
- Put apricot purée and sugar into a pot and heat till sugar has completely melted.
- Squeeze in lemon juice and stir to combine.
- Set aside 1/3 of the mixture.
- Melt gelatin and stir into the remaining 2/3 of the apricot mixture.

Jasmine sago bavaois

- Soak gelatin in cold water for 10 minutes and drain.
- Steep 2 Green Tea with Jasmine tea bags in 440ml boiling water for 2 minutes.
- Add sago and bring to boil. Then let simmer for 15 minutes. Turn off the heat and cover pot for further 15 minutes, until sago is completely transparent.
- Drain sago and rinse over cold water to remove excess starch.
- Steep 3 Green Tea with Jasmine tea bags in 170ml of boiling milk for 3 minutes.
- Strain milk (squeeze tea bags) and pour into another pot. Should be approximately 125ml of milk left after it's been boiled. Bring to boil again.
- Mix egg yolk and sugar until well combined and pour in boiled milk. Quickly mix and pour back into the pot over a low heat.
- Stir the mixture until it coats the back of your spoon or until it is 85°C.
- Add melted gelatin, stir well and allow to cool.
- Once mixture is cooled fold in lightly whipped cream.



- Fold in cooked sago.
- Pipe a thin layer of apricot jelly in a shot glass and allow to set. Next add a layer of the bavarois. Repeat both layers.

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