



# TEAGRAM



May 2019

Brew an  
Unforgettable  
Mother's Day...



"I can imagine no heroism  
greater than motherhood"

- LANCE CONRAD -  
THE PRICE OF CREATION

Celebrate this mother's day with a tea inspired array of goodies brewed specially for that very special person in all our lives, our mother!

Our Lychee with Rose & Almond tea offers a wonderfully aromatic marriage of flavours on your palate. From the complex bouquet and fusion of Lychee to the soft sweetness of Rose which dominates on first sip, giving way on the palate to Almond, eventually embraced by the fruity, fragrant Lychee, its a delightful tea with flavours that offer a wonderfully aromatic and delicious experience, perfectly suited for this mother day and thereafter with a vast array of applications to choose from.

### Do try It!



#### **LYCHEE, ROSE AND ALMOND TEA**

A bright western high grown Ceylon Pekoe in a wonderfully aromatic marriage of flavours. The medium bodied Ceylon Pekoe is deliciously complemented by the complex bouquet and fusion of Lychee, Almond and Rose in combination.



#### **ELDERFLOWER WITH CINNAMON AND APPLE**

With the fragrance of freshly baked apple pie, this naturally caffeine free infusion blends apple and cinnamon with the summery, floral character of elderflower. The sweet, sour, floral and spice notes balance elegantly into a deliciously complex natural infusion, Gentle and aromatic with a lingering floral finish.



# LYCHEE ROSE ALMOND MOUSSE ON SABLE COOKIE

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## Ingredients

### Lychee Rose Almond Mousse

- 280ml milk
- 60g egg yolk
- 80g sugar
- 25g corn starch
- 10g gelatin
- 400ml whipping cream
- Dilmah Lychee with Rose and Almond Tea

### Sable Dough

- 4 egg yolks
- 120g sugar
- 120g butter
- 200g flour
- 10g baking powder

## Methods

### Lychee Rose Almond Mousse

- Boil milk and add tea leaf until it gets the preferred colour and smell.
- Strain out the tea leaves.
- Mix sugar, egg yolk and corn starch. Add in the boiled milk mixture to this.
- Whisk until it thickens.
- Whip up the cream and fold in the gelatin.

### Sable Dough

- Mix yolk, sugar, butter, flour and baking powder together.
- Mix well.
- Roll thin and cut into rectangular pieces and bake for 10 minutes at 180°C.



## SMOKE CHICKEN COUSCOUS

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Paired with lychee, rose and almond tea



## ROMANCE A LYCHEE, ROSE AND ALMOND TEA LIQUEUR

### Ingredients

- 100ml Blue Duck Vodka
- 1 tsp Dilmah Lychee with Rose and Almond Tea
- 100ml boiling water
- 50ml castor sugar

### Methods

- Infuse tea in the vodka for 10 hours.
- Add the sugar to water, stir to dissolve and allow to cool.
- Strain the vodka and add to the sugar syrup.
- Serve in a warmed brandy balloon.



#teainspired



[www.dilmahtea.com](http://www.dilmahtea.com) / [www.sevenstartea.com](http://www.sevenstartea.com)



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DilmahRealTea

Write to us on [hospitality@dilmahtea.com](mailto:hospitality@dilmahtea.com) if you would like to know more about *more tea inspired recipes*

