



DISPLAY CONDITIONS

Chilled



CATEGORY

Beverages



FINISHED PRODUCT

Beverage

EARL GREY MILK TEA WITH LAVENDER JELLY

OVERVIEW

19-017

INGREDIENTS

Group 1

Ingredient	KG
Water	0.250
Gelatin Powder	0.025
Refined Sugar	0.050
BAKELS LAVENDER FLAVOURED TOPPING	0.200
Total Weight: 0.525	

Group 2

Ingredient	KG
Earl Grey Tea	0.020
Refined Sugar	0.200
Water	2.000
Fresh Milk	0.300
Total Weight: 2.520	

Yield: 10 servings

## METHOD

### Lavender Jelly:

1. Mix the gelatin powder to about 50 grams of cold water and let it sit for 5 minutes.
2. Pour the rest of the water in a saucepan. Add the sugar and then heat the mixture over medium heat. Stir occasionally until the sugar has completely dissolved.
3. Bring to a boil then remove from heat.
4. Add the gelatin and stir well until the gelatin has completely dissolved.
5. Mix in Bakels Lavender Flavoured Topping.
6. Pour into a 9x9 inches square pan or container.
7. Chill until the jelly sets.

### Earl Grey Milk Tea:

1. Boil 2000 ml of water.
2. Once the water has boiled, remove from heat and steep the Earl Grey tea bags for 5 minutes. Discard the tea bags once fully brewed.
3. Add sugar and milk.
4. Cool down.

### Assembly:

1. Once the jelly has set, cut into small cubes (1x1 cm)
2. Put 50 grams of lavender jelly cubes in a glass.
3. Pour 250g of Earl Grey milk tea in the glass.
4. Add ice as desired.