

TOTALLY TEA-RIFFIC TRIO

STRAWBERRY & MANGO JELLY TART

Serves 18

Hands-on time: 20 minutes

Hands-off time: 6 hours

INGREDIENTS

1 packet (200g) coconut biscuits

½ cup (113g) butter, melted

2 Twinings Infuso Strawberry and Mango Flavoured Camomile Tea bags

6 tsp gelatine powder

1kg vanilla yoghurt

½ cup fresh mango, diced

½ cup fresh strawberries, sliced

Serving suggestion:

Sliced strawberries

Sliced mango

Twinings Strawberry and Mango Infuso Tea

**Microwave cooking times may vary due to wattage; use the timings below as a guide.*

METHOD

1. Grease a large rectangular baking dish (30x20cm) with non-stick cooking spray.
2. Place the coconut biscuits into a resealable plastic bag and crush with a rolling pin until fine crumbs are formed. **Chef's Tip: Use a clean glass bottle to crush the biscuits!*
3. Combine the crumbs with melted butter. Using the back of a spoon, press the biscuits into the prepared dish. **Chef's Tip: Add a splash of water to the cookie base if it looks too dry!*
4. Refrigerate for 15 minutes while preparing the tart filling.
5. In a bowl, combine the bags Twinings Infuso Strawberry and Mango Flavoured Camomile Tea bags with ½ cup of boiling water and allow to steep for 2 minutes.
6. Remove the tea bags and allow the tea to cool for 15 minutes. Add half of the cooled tea to the gelatine powder and stir until the powder has dissolved. Leave the gelatine mixture to sit for 5 minutes.
7. Warm the gelatine mixture in the microwave for 15 seconds. Add the remaining cooled tea and whisk.
8. Combine the gelatine tea mixture with the yoghurt and whisk until smooth.
9. Gently fold in the mango and strawberries.
10. Pour the mixture over the biscuit base and smooth out the top. Refrigerate for 4-5 hours or overnight until set.
11. Cut the tart into 18 portions. Garnish with the sliced strawberries and mango and ENJOY!

5-INGREDIENT EARL GREAY LOAF

Serves 14

Hands-on time: 20 minutes

Hands-off time: 1 hour 40 minutes

INGREDIENTS

3 Twinings Earl Grey Tea bags

3 cups (339g) self-raising flour

1 cup buttermilk

2 large eggs

1 cup (200g) granulated sugar

Serving suggestion:

Whipped cream

Twinings Earl Grey Tea

METHOD

1. Preheat the oven to 180°C and line a standard loaf tin with baking paper, overhanging on the sides.
2. Combine the Twinings Earl Grey Tea bags with 1 cup of boiling water and allow to steep for 3-5 minutes. Remove the tea bags and allow to cool for 15 minutes. **Chef's Tip: This is an easy way to add flavour into any dessert!*
3. Sieve the flour into a mixing bowl. Add the cooled tea, buttermilk, eggs and $\frac{3}{4}$ cup of sugar and whisk until combined.
4. Spoon the cake batter into the lined loaf tin and smooth out the top. Sprinkle the remaining $\frac{1}{4}$ cup of sugar over the batter. Bake for 45-55 minutes until golden and cooked through. **Chef's Tip: The sugar topping adds a crispy crust!*
5. Allow the cake to cool in the tin for 15 minutes. Transfer to a wire rack to cool for 10 minutes.
6. Remove the baking paper and cut the loaf cake into 14 slices. Serve each slice with a dollop of cream and a cup of Twinings Earl Grey Tea and ENJOY!

3-INGREDIENT GREEN TEA LOLLIES

Makes 6

Hands-on time: 20 minutes

Hands-off time: Overnight

INGREDIENTS

½ cup Staffords Pure Honey

4 Twinings Jasmine Green Tea bags

½ cup lemon juice

Serving suggestion:

Twinings Jasmine Green Tea

**Microwave cooking times may vary due to wattage; use the timings below as a guide.*

METHOD

1. Combine the Twinings Jasmine Green Tea bags with 5½ cups of boiling water and allow to steep for 2 minutes. **Chef's Tip: Ensure you stick to the correct brewing time as over-brewing green tea makes it bitter!*
2. Remove the tea bags and stir in the Staffords Pure Honey and lemon juice. Cool for 15 minutes.
3. Pour the mixture into 6 paper party cups and freeze for 3 hours. **Chef's Tip: Alternatively, freeze the mixture in a muffin tin with a short skewer for popsicle handles!*
4. Add a plastic teaspoon to the centre of each mould. Ensure that it stands upright. Freeze overnight until firm. **Chef's Tip: Use wooden popsicle sticks, if preferred!*
5. Let the lollies sit at room temperature for 2 minutes before cutting off the paper cup exterior. Serve the lollies with a jug of ice cold Twinings Jasmine Green Tea and ENJOY!