
ELDERFLOWER WITH CINNAMON AND APPLE GRANITE AND WITH OYSTERS



Food : Appetisers

Ingredients

- 1L Freshly made Apple Juice (allowed to settle and froth removed) · 300g Sugar · 600ml Water · 1 Cinnamon Stick Broken · 10g Dilmah Elderflower with Cinnamon and Apple Infusion

Methods

1. Place sugar and water in a heavy based pot and bring to boil
2. Remove from heat and add the tea, cover and steep for 5 minutes, stirring twice
3. Strain and cool
4. Strain in the apple juice into the cool syrup and remove the Cinnamon
5. Pour into a tray at least 3 cm deep and place in the freezer
6. Stir every 1 hour for the first 3 hours in the freezer with a chop stick to give large flakes
7. Freeze till hard and scratch with a fork once set
8. Serve with oysters

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Elderflower with Cinnamon and Apple