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# “RA” CRISPY SNAP ROLL



Food : Appetisers

## Ingredients

### Snap Roll

- 100g all-purpose flour
- 100g honey
- 5g salt
- 3 eggs

### Vanilla Ceylon Cream

- 1000ml fresh milk
- 250g sugar
- 4 egg yolk
- 2 egg whites
- 100g cornflour
- 30g Dilmah Vanilla Ceylon Tea

## Methods

### Snap Roll

- Preheat non-stick pan to 180°C.
- Very gently, mix all the ingredients together.
- Place the flour mix in the pan till golden in colour.
- Set aside to cool down.

### Vanilla Ceylon Cream

- Boil milk with Vanilla Ceylon Tea to 80°C.
- Strain out the tea leaves.
- Mix egg yolk, whole egg, cornflour together and pour milk.
- Stir till creamy.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

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The variety of Dilmah Tea used in the recipe :

- t-Series Vanilla Ceylon Tea