



Recipe by

Recipe byÂ ChefÂ Jodi-Ann Pearton

Created for Dilmah Chefs & the Teamaker at the Somerset Estate in the Central Highlands of Sri LankaÂ in May 2014

Serves:Â 4

Ingredients:

Malva pudding:

30ml butter

125ml white sugar

1 large egg

15ml apricot jam

15ml vinegar

5ml bicarbonate of soda

125ml milk

250ml flour

Pinch of salt

Malva pudding sauce:

125g butter

185ml white sugar

65ml water

185ml cream

5ml vanilla essence

20ml Dilmah Meda Watte Tea, brewed

Fruit salsa:

2 oranges, cubed

¼ watermelon, cubed

½ papaw, cubed

1 lime, zested

1 medium mango, brunoises

1/8 cup lemon juice

1 tbsp fresh mint, finely chopped

1 red chilli, deseeded and finely chopped

Nut brittle:

1 cup pistachio nuts

2 tbsp brown sugar

5 tbsp honey

¾ cup butter

2 tsp sea salt flakes

Tea and orange sauce:

1 cup Dilmah Meda Watte tea

Â½ cup Cointreau

1 large orange, zest

1 cup water

2 cups sugar

mint shoots

Preparation:

Malva pudding:

Cream the butter and sugar together, beat in the egg until light and fluffy and then the apricot jam.

Dissolve the bicarbonate of soda in the milk.

Sift the flour and salt together and add to the creamed mixture alternating with the milk.

Stir in the vinegar.

Pour into 4 small rectangle tins, cover with foil and bake at 180°C for 1 hour.

To make the sauce, bring the butter, sugar and water to the boil and simmer for 2 minutes stirring all the time.

Remove from the stove and add the cream, vanilla and tea.

Prick holes into the baked pudding and slowly pour the sauce over.

Fruit salsa:

Combine all the ingredients in a bowl and mix well being careful to not mix too forcefully.

Nut brittle:

Heat the butter in a non-stick frying pan and add the nuts, sugar and honey. Fry until the nuts begin to caramelize.

Remove nuts from the heat and season with salt. Add more if desired.

Chop up some of the brittle into a dust for garnishing and select a few as individual nuts for plating.

Tea and orange sauce:

In a medium-sized saucepan put the Cointreau and burn off the alcohol, add the Meda Watte tea, white wine vinegar, water, sugar and orange zest. Bring to the boil, reduce to a simmer.

Reduce the mixture until a thick syrup forms. Strain to remove the zest and allow to cool.