

## Italian Almond Tea mousse, roasted hazelnuts and pistachio nougat



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Real High Tea Australia Volume 2
- Activities Name  
Real High Tea

### Used Teas



Exceptional Italian  
Almond Tea

### Ingredients



## **Italian Almond Tea mousse, roasted hazelnuts and pistachio nougat**

### **Mousse**

- 50g hazelnut paste
- 6 egg yolks
- 60g castor sugar
- 75ml Dilmah t-Series Italian Almond tea
- 200g mascarpone

### **Nougat**

- 350g honey
- 300g glucose
- 750g sugar
- 250ml Dilmah Exceptional Italian Almond tea
- 250g roasted almond
- 250g hazelnuts
- 250g pistachio
- 3 eggs white

## **Methods and Directions**

### **Italian Almond Tea mousse, roasted hazelnuts and pistachio nougat**

#### **Mousse**

- Make a sabayon with eggs yolk, castor sugar and Italian Almond tea, cook gently on a bain-marie.
- Mix mascarpone cheese and hazelnuts paste, incorporate to the sabayon. Refrigerate till set and pipe into little glasses.

#### **Nougat**

- Mix honey and glucose and cook to 128°C, mix sugar and Dilmah Exceptional Italian Almond tea and cook to 145°C.
- Whip up eggs white and add the two sugar solutions to it.
- Fold all the roasted nuts through meringue, cool and set in dry place.