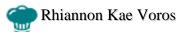


# Almond Milk and Berry Sensation Vacherin with a Strawberry Salad





0 made it | 0 reviews



- Sub Category Name Food Desserts
- Recipe Source Name
  The Chefs and the Tea Maker 2008

#### **Used Teas**



Exceptional Berry Sensation

### **Ingredients**

Almond Milk and Berry Sensation Vacherin with a Strawberry Salad FIRST DISH COMPONENT

• 1kg whole Butter Milk



- 300ml Almond Milk
- 240ml Sorbet Syrup

#### SECOND DISH COMPONENT

- 2 tea bags Dilmah Exceptional Berry Sensation
- 125g Castor Sugar
- 125g Icing Sugar (sieved)
- 125g Egg whites

#### THIRD DISH COMPONENT

- 200g fresh Strawberries
- 100g Icing Sugar (sieved)

#### FOURTH DISH COMPONENT

- 200g Castor Sugar
- 200ml Water
- 75g raw Sugar
- 250g flaked Almonds

#### Ingredients for garnish

- Strawberries
- Mint leaves

#### **Methods and Directions**

## Almond Milk and Berry Sensation Vacherin with a Strawberry Salad FIRST DISH COMPONENT

• Combine all ingredients together, blending them well. Churn in an ice cream machine and place in pre-frozen moulds. Leave overnight, so that the sorbet can be cut into desired shapes.

#### SECOND DISH COMPONENT

• Brew the tea and stir in with the sieved icing sugar. Using a mixer, whisk the egg whites on medium speed until soft peaks form. Slowly sprinkle in the castor sugar, when all the sugar has been added increase the speed to medium-high until the mixtures form soft peaks (approximately 3-5 minutes). Remove from the machine and gently whisk by hand the tea and icing sugar and then mix into the egg white mixture. Pour the mixture into a piping bag and pipe into a lined tray and bake at 90°C for 10 minutes. The meringues are ready when they can be easily peeled from



the lined tray.

#### THIRD DISH COMPONENT

• Wash and clean the strawberries. Using a stick blender combine the strawberries with the icing sugar, until smooth. Pass the sauce through a fine strainer. This sauce can be reduced over a low heat to reach the desired thickness.

#### FOURTH DISH COMPONENT

• Combine sugar and water in a pan and bring to boil, remove from heat and add almonds, strain. Coat the almonds in raw sugar and evenly place them on a covered tray and cook at 160°C, keep tossing them every 3 to 5 minutes until almonds are all lightly toasted and crispy.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 15/08/2025

3/3