

## Vanilla Bean Panacotta with Berry Sensation Jelly, Fresh Berries and Strawberry Sorbet



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David Pugh

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

### Used Teas



Exceptional Berry  
Sensation

### Ingredients

#### Vanilla Bean Panacotta with Berry Sensation Jelly, Fresh Berries and Strawberry Sorbet

- 4 tea bags Dilmah Exceptional Berry Sensation
- 500ml Cream
- 500ml Milk

- 150g Castor Sugar
- 2 Vanilla Beans (split)
- ½ Cinnamon Quill
- 2½ Gelatine Leaves
- 9 Strawberries (cut in half)
- 12 Raspberries
- 18 Blueberries
- 12 Mint Leaves
- 240ml Spring Water (Hot)
- 1¼ Gelatine Leaves
- 1 dessert spoon Castor Sugar
- 150ml Stock Syrup
- 250g Strawberry Puree
- 250g Raspberry Puree
- Juice of 1 Lemon
- 250g Castor Sugar
- 125g Egg White
- 125g Plain Flour
- 125g Melted Butter

## Methods and Directions

### **Vanilla Bean Panacotta with Berry Sensation Jelly, Fresh Berries and Strawberry Sorbet**

- In a heavy based pan, heat milk, castor sugar, vanilla beans and the cinnamon quill.
- Infuse for 10 minutes and strain.
- Soak 2½ gelatine leaves in cold water for 5 minutes. Remove and add to hot milk.
- Stir to dissolve gelatine and then stir in the cream. Divide evenly between 6 glasses and place in refrigerator to set. Infuse the tea in 240ml of spring water for 3-5 minutes and add 1 dessert spoon castor sugar.
- Soak 1¼ gelatine leaves in cold water, remove and add to berry tea infusion. Let cool and pour over set Panacotta in glasses. Leave to set in refrigerator overnight.
- Blend strawberry puree, raspberry puree, lemon juice and stock syrup. Strain and churn in an ice cream machine.
- Remove and place in freezer. Combine 125g castor sugar with 125g egg white and beat until soft peaks form.
- Combine butter and 125g castor sugar in a separate bowl and gently add egg whites to the butter mixture. Fold in flour and let rest for 30 minutes.
- Spread in a thin layer on a greased and floured oven tray and bake in a moderate oven until slightly coloured (5 minutes).
- Cut into desired shape whilst hot and remove from tray and cool on racks.
- Store in an airtight container for up to three days.
- Place glasses on to plates and decorate with 3 strawberry halves, 2 raspberries, and 3 blueberries. Place scoop of sorbet next to the berries, garnish with mint and Tuile.



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