

Earl Grey Tea Infused Vanilla Cream with Tea Soaked Cherries, Gingerbread and Raspberry Jelly



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- Sub Category Name
Combo
Appetisers
- Recipe Source Name
The Chefs and the Tea Maker - 2008

Ingredients

Earl Grey Tea Infused Vanilla Cream with Tea Soaked Cherries, Gingerbread and Raspberry Jelly

Raspberry Jelly

- 250ml Raspberry Puree
- 40g Sugar
- 2 ½ Gelatine Leaves

Tea Syrup

- 2 tea bags Dilmah Earl Grey Tea
- 500ml Sugar Syrup
- Cherries

Gingerbread

- 200ml Milk



- 400g Honey
- 6g Cinnamon
- 8g Ginger
- 440g Flour
- 10g Salt
- 2 Orange Zest
- 30g Baking Powder
- 100g Egg

Earl Grey Mousse

- 50g Dilmah Earl Grey Tea
- 300ml Milk
- 300ml Cream
- 100g Egg Yolk
- 150g Sugar
- 50ml Lemon Juice
- 12g Gelatine
- 500ml half whipped Cream

Vanilla Ice Cream Base

- 30 Egg yolks
- 1.2kg Sugar
- 3l Milk
- 2l Cream
- 4 Vanilla Beans

Methods and Directions

Earl Grey Tea Infused Vanilla Cream with Tea Soaked Cherries, Gingerbread and Raspberry Jelly

Raspberry Jelly

- Warm raspberry puree with sugar, then mix in soaked gelatine, pour into rings and set.

Tea Syrup

- Bring to a simmer and allow to infuse. Remove the tea bags. Halve and de-seed cherries, place in the tea syrup and bring to a simmer, take off the heat and allow to cool.

Gingerbread



- Heat milk and honey with spices and allow to infuse. Mix the flour, salt, zest and baking powder and pour in the milk. Add the egg and blend until smooth. Leave to rest for 1 hour and bake at 170°C for 40 minutes.

To make the Gingerbread tubes

- Slice frozen gingerbread on a slicer then trim edges, place slices onto a silicon mat and brush with tea syrup, bake at 110°C until caramelized then wrap around a mould tube and allow to cool.

Earl Grey Mousse

- Bring milk, cream and tea to a boil and infuse for 3 minutes. Strain and weigh out 450g. Mix together yolks with sugar and lemon and pour into the tea mixture, return to the pot and cook until the mixture reaches 85°C. Add soaked gelatine, strain and cool to 30°C. Fold in whipped cream. Set in the fridge.

Vanilla Ice Cream Base

- Whisk together the yolks and sugar. Bring milk, cream and vanilla to a boil, pour onto whisked yolks then return to the pot and cook until mixture thickens and coats the back of a spoon, remove from heat and cool over ice.