

Almond Tea Ice Cream on Strawberry Tea Romanoff Warm Chocolate and Dilmah Mint Tea Pudding Cinnamon T-52



0 made it | 0 reviews



- Sub Category Name
Combo
Desserts
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



t-Series Italian
Almond Tea



t-Series Ceylon
Cinnamon Spice Tea



Strawberry

Ingredients

Cinnamon T-52
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- 60ml Dilmah t-Series Ceylon Cinnamon Spice Tea



- 20g Sugar
- 28ml Bailey's Irish Cream
- 12ml Cointreau

Almond Tea Ice Cream on Strawberry Tea Romanoff

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- 10g Dilmah t-Series Italian Almond Tea
- 500g Milk
- 150g Fresh Cream
- 6 nos. Egg Yolks
- 175g Sugar

Ingredients for Strawberry Tea Romanoff

- 10ml Dilmah Strawberry Tea
- 400g Fresh Strawberries
- 25ml Strawberry Puree
- 15ml Grand Marnier
- 50ml Water
- 15g Icing Sugar

Ingredients for Sugar Nest

- 200g Fondant
- 200g Liquid Glucose
- 100ml Water
- 9 drops Tartaric Acid

Warm Chocolate and Dilmah Mint Tea Pudding

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- 50g Soft Butter
- 70g Dark Chocolate
- Egg White
- Egg Yolk
- 65g Sugar
- Pinch of Salt

Methods and Directions

Cinnamon T-52

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- Brew the Dilmah tea, add sugar and stir.



- Pour liquid into shooter glasses.
- Add Bailey's Irish Cream.
- Top off with Cointreau.

Almond Tea Ice Cream on Strawberry Tea Romanoff

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- Brew the tea in 75ml of water, strain and leave to cool.
- Boil the milk and fresh cream with sugar and remove from the fire.
- Add the brewed tea into the cream and sugar mixture.
- Beat the egg yolks and fold into the mixture.
- When the mixture is cool, add the mixture to an ice cream machine.

Method of Preparation for Strawberry Tea Romanoff

- Dice the Strawberries.
- Brew the tea and allow to cool.
- Combine all the ingredients.

Method of Preparation for Sugar Nest

- Boil the ingredients until the temperature reaches 145°C.
- Prepare the nest.

Warm Chocolate and Dilmah Mint Tea Pudding

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- Melt the butter and chocolate and set aside to cool.
- Beat the eggs and sugar until it forms a thick consistency.
- Sift the flour and add a pinch of salt.
- Fold in the chocolate mixture and egg mixture with the flour.
- Pipe the mixture into moulds.
- Bake in an oven for 8-10 minutes at 180°C.