

## 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  
Cinnamon T-52

- 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**

### **Almond Tea Ice Cream on Strawberry Tea Romanoff**

- 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**

### **Warm Chocolate and Dilmah Mint Tea Pudding**

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

## **Methods and Directions**

### **Cinnamon T-52**

### **Cinnamon T-52**

- 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**

#### **Almond Tea Ice Cream on Strawberry Tea Romanoff**

- 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**

#### **Warm Chocolate and Dilmah Mint Tea Pudding**

- 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.