

## Jam Fancy



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- Sub Category Name  
Drink  
Mocktails/Iced Tea
- Recipe Source Name  
Real High Tea Australia Volume 2

### Used Teas



t-Series Rose With  
French Vanilla

### Ingredients

#### Jam Fancy

- A bottle of sparkling wine



- Purée
- Shortbread crumbs

### **Purée**

- 10–15 fresh figs (substitute with dried figs if not in season)
- 5 dried figs
- 20g chamomile flowers blended with castor sugar
- 8 crushed juniper berries
- 1 tbsp orange zest

### **Shortbread crumbs**

- Melted butter, to grease
- 250g butter, at room temperature
- 100g castor sugar
- 300g plain flour, sifted
- 90g rice flour, sifted

## **Methods and Directions**

### **Jam Fancy**

#### **Purée**

- Combine ingredients in a small pot and simmer at medium heat until figs have collapsed.
- Stew for a further 5–10 minutes until thick and glossy.
- Turn out on to a baking sheet and allow to cool in the fridge until set.

### **Shortbread crumbs**

- Combine all ingredients in a food processor and pulse until just combined.
- Turn onto a floured surface and knead until all ingredients have combined into a ball.
- Wrap dough in cling wrap and put into the fridge. Rest it for 30 minutes.
- Remove the dough from the fridge and begin the process of rolling out the dough. This is easily achieved by placing the dough between two pieces of baking paper.
- Roll the dough out until it reaches a thickness of approximately 0.5cm. The thinner the dough the quicker it will bake.
- Once this is achieved, place the rolled dough onto a greased baking sheet and bake at 190°C for approximately 20 minutes or until the pastry is lightly golden.
- Remove from the oven and allow to completely cool.
- Once the pastry is cooled, break into small pieces and place in a food processor. Pulse until crumbs are achieved.



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