

Dilmah Earl Grey sphere



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Dilmah Earl Grey sphere Rhubarb and Dilmah Earl Grey crémeux

- 500g cream
- 3 tbsp Dilmah Earl Grey leaves
- 120g egg yolk
- 50g castor sugar
- 30g rhubarb paste
- 6g gelatin

Rose and vanilla tea panna cotta

- 565g cream
- 185ml milk
- 90g sugar



- 1 vanilla bean
- 3 tsp Dilmah Exceptional Rose with French Vanilla tea
- 3 leaves gelatin

Almond biscuit

- 420g egg white
- 280g castor sugar
- 1 tsp Dilmah Exceptional Italian Almond tea
- 250g blanched almond meal
- 280g icing sugar

Rhubarb and Dilmah Earl Grey gel

- 100g Dilmah Earl Grey infused syrup
- 25g rhubarb purée
- 10g neutral gel
- 30g trimoline

Rose water and rhubarb marshmallow (for decoration)

- 250g castor sugar
- 80g water
- 75g trimoline
- 70g rhubarb purée
- 30g rose water
- 110g trimoline
- 100g gelatin powder
- 26ml warm water to dissolve gelatin

Clear gel

- 200g white peach purée
- 100ml water
- 16g gelatin leaves

Lemon myrtle jelly

- 500ml lime juice
- 15g lemon myrtle dry leaves
- 100g castor sugar
- 11g gelatin

Scones



- 500g flour
- 64g sugar
- 24g baking powder
- 175g butter
- 225ml milk
- 1 egg
- 2g salt

Methods and Directions

Dilmah Earl Grey sphere

Rhubarb and Dilmah Earl Grey crèmeux

- Bring cream to boil with Earl Grey and cover, infuse for 10 minutes.
- Mix egg yolks, sugar and rhubarb. Slowly mix the infusion with the egg mix. Bring the mixture on the stove. Cook this sauce until it thickens. Strain and mix with a bar mix and add the softened gelatin. Fill the sphere flexipan and freeze.

Note:

- Cook 200g rhubarb paste, 20g sugar and 20ml water till soft. Blend the mix to form paste.

Rose and vanilla tea panna cotta

- Boil milk, cream, vanilla and the Rose tea. Leave to infuse for 10 minutes. Strain the mixture and add the sugar till dissolved. Mix the softened gelatin. Cool down on ice and pour in chocolate sphere, refrigerate.

Almond biscuit

- Make a meringue with egg white and sugar. Then fold dry ingredients. Spread on prepared tray with greaseproof paper and bake at 180°C for 8 minutes.

Rhubarb and Dilmah Earl Grey gel

- Bring all ingredients to boil and strain.

Rose water and rhubarb marshmallow (for decoration)

- Cook sugar, water, trimoline and purée until 110°C.
- Combine trimoline and gelatin in mixer, pour the cook mixture in the meringue, add rose water and pipe to any desired shape and set in fridge.



Clear gel

- Warm up purée and gel, dissolve the gelatin.
- Pour over the crémeux.

Lemon myrtle jelly

- Boil all ingredients and dissolve gelatin in warm mix and set in containers.

Scones

- Rub in dry ingredients and butter, mix the egg and water to mixture and form dough. Roll to 2-cm thick, cut, brush with milk and bake for 15 minutes at 165°C.

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