



Masala chai tea-a-misu

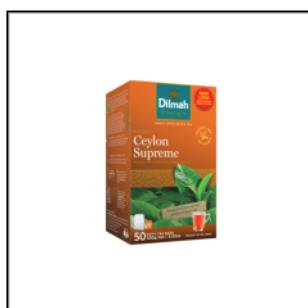


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- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Gourmet Ceylon Supreme

Ingredients

Masala chai tea-a-misu

Flourless orange cake

- 3 whole oranges
- 750g almond meal
- 750g sugar
- 15g gluten free baking powder
- 18 eggs

Masala chai latte panna cotta

- 1 litre of whole milk
- 10 Dilmah Ceylon Supreme tea bags
- 2 tsp cloves
- 2 tsp cinnamon
- 2 tsp ground ginger
- 4 tbsp brown sugar
- 3 tsp cardamom pod
- 6 leaves of gelatin

Vanilla ice-cream layer

- 500ml pure vanilla bean ice-cream
- 5 leaves of gelatin

Methods and Directions

Masala chai tea-a-misu

Flourless orange cake

- Boil the orange whole in water for 1 hour.
- Purée the cooled oranges until smooth.
- Put all ingredients together and beat until the consistency is smooth.
- Spread over a 60cm x 40cm lined tray with sides.
- Bake at 170°C for 25 minutes.

Masala chai latte panna cotta

- Bring milk to the simmer with all the spices and tea bags.
- Simmer gently for 10 minutes.
- Steep for another 10 minutes and then strain.
- Soften gelatin in cold water.
- Strain softened gelatin into the hot milk and let cool.
- Once cool and slightly thick, pour into glasses.

Vanilla ice-cream layer

- Allow the ice-cream to fully melt naturally.
- Soften gelatin in cold water.
- Strain the gelatin and melt over a water bath.
- Add 200ml of the melted ice-cream to the gelatin and then put back into the rest of the ice-cream.

To combine

- Place a small round orange cake sponge into a shot glass.
- Layer masala chai pana cotta on top.
- Set in the freezer until just set.
- Put a layer of the vanilla bean ice-cream on top.
- Repeat steps 1–4 twice.