



Rose with French Vanilla Tea-a-Misu



0 made it | 0 reviews



- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea Australia Volume 1

Used Teas



t-Series Rose With
French Vanilla

Ingredients

Rose with French Vanilla Tea-a-Misu



Tiramisu

- 6 egg yolks
- 60g sugar
- 50ml Rose with French Vanilla Tea
- 200g mascarpone
- 100ml cream
- 2 sheets gelatine

Joconde

- 850g almond meal
- 600g sugar
- 70g flour
- 1kg egg
- 150g butter
- 250g whites
- 300g sugar

Methods and Directions

Rose with French Vanilla Tea-a-Misu Tiramisu

- Whisk the egg yolks and sugar to make sabayon.
- Heat the Rose with French Vanilla Tea to a simmer.
- Stir in the dissolved gelatine.
- Add the hot liquid to the mascarpone.
- Whisk until smooth.
- Fold in the sabayon and then the cream

Joconde

- Make a sugar and eggs sabayon.
- Fold meal and flour and whisk meringue.
- Fold it together and add butter.
- Bake 180°C for 5 minutes.