

Poached Pear & Cinnamon Spice Tea Sponge



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

Poached Pear & Cinnamon Spice Tea Sponge

Cinnamon sponge

- 150g water
- 150g honey
- 67.5g sugar
- 93g butter
- 6g lemon zest
- 6g lime zest
- 150g flour type 55
- 12g cinnamon tea
- 9g sodium bicarbonate
- 1g salt

Poached pear

- 250g sugar
- 375g water
- 4 pears
- 3g cinnamon

Jivara tea crémeux

- 125g cream
- 125g milk
- 50g yolk
- 25g sugar
- 117.5g Jivara milk
- 7g Earl Grey

Ivory chocolate

- 250g ivory chocolate

Ivory spray

- 250g ivory chocolate
- 250g cocoa butter
- 5g titanium oxide

Methods and Directions

Poached Pear & Cinnamon Spice Tea Sponge Cinnamon sponge

- Mix water, honey, sugar and butter together and infuse for 24 hours.
- Mix with rest of the ingredients and bake at 160°C for 15 minutes.

Poached pear

- For poached pear, vacuum pack the pears in syrup for 48 hours.

Jivara tea crémeux

- Make custard sauce with cream, milk, yolk and sugar.
- Pour over the chocolate mix and blend.
- Keep it in chiller for 4 hours.



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