

Rose with French Vanilla Panna Cotta



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1
- Serves / Makes
4
- Festivities Name
Valentine's Day

Used Teas



Exceptional Rose
With French Vanilla



Exceptional Berry
Sensation

Ingredients

Rose with French Vanilla Panna Cotta

- ¼ cup Water
- 3 ½ tsp powdered gelatine
- 3 ½ cups pouring cream



- ¾ cup icing sugar
- 1 tsp vanilla paste
- 1 piece of lemon rind
- Sprinkle of nutmeg
- 6 Dilmah Rose with French Vanilla tea bags

Berry Sensation Jelly

- ¼ cup Water
- 3 ½ tsp powered gelatine
- 3 cups boiled water
- 1 cup castor sugar
- Squirt of lemon juice
- ¼ tsp pink food colouring
- 3 Dilmah Berry Sensation tea bags

Methods and Directions

Rose with French Vanilla Panna Cotta

- Place the water in a bowl and sprinkle gelatine over it. Set aside for 5 minutes.
- Pour the cream into a saucepan, add sifted icing sugar, vanilla paste, lemon rind and nutmeg, put the saucepan over a medium-low heat to simmer, stir occasionally for a minute and then add the Rose with French Vanilla tea bags. Simmer for 5 minutes and keep stirring occasionally, add gelatine and stir for a further 2 minutes.
- Remove lemon rind and tea bags. Pour into 4 large glasses or 12 small glasses and refrigerate for 4 hours or until set. Once the Panna Cotta is set you can begin the jelly.
- Place water in a bowl and sprinkle gelatine over it. Set aside for 5 minutes. Pour the boiled water into a glass jug, add castor sugar, lemon juice, food colouring, gelatin and the Berry Sensation teabags, stirring to dissolve the sugar, (the pink colouring should blend with the colour of the tea to make a red jelly). Set aside for 4 minutes then remove tea bags and leave to cool so it doesn't melt the Panna Cotta.
- Slice up strawberries and place them on top of the Panna Cotta and then pour the slightly cooled jelly on top and refrigerate for a further 4 hours or until set. Just before serving prepare the Springtime Oolong Tea and top the Panna Cotta with Vanilla Persian Fairy Floss. Enjoy!
- Serves 4 large desserts or 12 small desserts.