

Dilmah Exceptional Rose with French Vanilla pannacotta



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- Sub Category Name
Food
Sweets
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Real High Tea Australia Volume 1

Used Teas



Exceptional Rose
With French Vanilla

Ingredients

Dilmah Exceptional Rose with French Vanilla pannacotta

- 375ml cream
- 375ml milk
- 1 vanilla bean
- 115g castor sugar
- 4g gelatine
- Dilmah Exceptional Rose with French Vanilla Tea, opened and tea leaves extracted



Methods and Directions

Dilmah Exceptional Rose with French Vanilla pannacotta

- Mix milk and cream together.
- Split the vanilla bean lengthwise, then scrape the seeds from inside the bean. Add the seeds, bean and Dilmah Exceptional Tea to the saucepan.
- Place the cream and milk in a saucepan. Slowly bring to the boil over a medium heat. Remove from the heat and set aside for 10 minutes.
- Discard bean from cream mixture. Add sugar and return to a low heat. Cook, stirring, for 5 minutes, or until sugar dissolves.
- Add melted gelatine to the mixture.
- Pour the mixture into ramekins and serve.

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