

## Gingerbread House



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- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Christmas Recipe Brochure
- Festivities Name  
Christmas

### Used Teas



t-Series Ceylon  
Cinnamon Spice Tea

### Ingredients

#### Christmas - Gingerbread House

- 250g Butter
- 185g Brown Sugar
- 750g Golden Syrup
- 45g Eggs
- 1kg Flour
- 5g Cinnamon or mixed ground spices



- 8g Baking Powder
- 2g Bicarb Soda
- 16g Ginger, ground

### **White Chocolate, Dilmah Ceylon Cinnamon Tea Mousse**

- 125g White Chocolate
- 50g Dilmah Ceylon Cinnamon Tea, brewed in 250ml water for 5 mins
- 100ml Water
- 3 Egg yolks
- 75g Sugar
- 5g Gelatin
- 375g Semi Whipped Cream

## **Methods and Directions**

### **Christmas - Gingerbread House**

- Melt butter and add in golden syrup and brown sugar.
- Sift all dry ingredients, mix all together and form a dough.
- Rest dough in fridge overnight.
- Make a template for the gingerbread house, roll dough and cut the pieces needed for the house and bake for 15 mins on 180°C in the oven.
- Cool down and melt chocolate to assemble pieces.
- Decorate with lolpes as desired.

### **White Chocolate, Dilmah Ceylon Cinnamon Tea Mousse**

- Add semi whipped cream into water, bring to the boil and strain. Pour 150ml of the brewed tea over the creamed egg yolks and sugar, then cook over the stove till 80°C and pour over chocolate.
- Soften the gelatin in cold water and squeeze water out, then put the gelatin in the warm mixture until dissolved.
- Fold-in the semi whipped cream.
- Pour mixture inside the gingerbread house and seal the roof.