

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 lollies 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.