

Vanilla panna cotta with rose and vanilla tea curd



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Volker Marecek

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Exceptional Rose
With French Vanilla

Ingredients

Vanilla panna cotta with rose and vanilla tea curd



Panna cotta

- 810g cream
- 80g sugar
- 2 vanilla pod
- 3 1/2 leaves gelatin

Rose with Vanilla tea curd

- 55ml French Rose with Vanilla tea
- 55ml lemon juice
- 110g sugar
- 110g egg yolk
- 275g butter

Methods and Directions

Vanilla panna cotta with rose and vanilla tea curd

Panna cotta

- Boil the cream, sugar and vanilla pod.
- Add the gelatin and pass through a sieve.

Rose with Vanilla tea curd

- Add the sugar and the egg yolk.
- Add the lemon juice and the tea.
- Whisk the mixture over a hot water bath (bain marie) till the mixtures thickens.
- Pass this through a sieve and add lumps of butter till it becomes an emulsion (with the thickness of a curd).