

## Vanilla panna cotta with rose and vanilla tea curd



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- 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).