

Rose Vanilla Tea Macaroons



0 made it | 0 reviews



- Sub Category Name
Food
Sweets
- Recipe Source Name
Shangri-la Tea Cuisine
Real High Tea
- Activities Name
Real High Tea

Used Teas



t-Series Rose With
French Vanilla

Ingredients

Rose Vanilla Tea Macaroons



- 500g Almond powder
- 500g Sugar icing
- 190g Egg white
- 500g Sugar
- 100g Water
- 175g Egg white
- 25g Rose tea
- 100g Water

For the rose vanilla chocolate cream

- 300g Cream
- 300g Chocolate
- 2g Salt
- 20g Rose vanilla tea
- 10g Honey

Methods and Directions

Rose Vanilla Tea Macaroons

- Bring the tea and water to boil and leave to infuse for 3 hours then strain.

For the rose vanilla chocolate cream

- Bring the cream, honey and tea to a boil
- Add in the salt
- Strain and pour over the chocolate
- Mix till smooth, and leave overnight to set

Assemble / Finishing

- Pour the grounded almond and icing sugar in to a food processor
- Sift and place in a bowl and leave to dry overnight.
- Place the sugar, water and the tea brew in a saucepan. Wash down any crystal on the side of the pan with a pastry brush. Cook to 120°C.
- Meanwhile pour 175 g of egg white in a mixing bowl and whip.
- Add in the color.
- Add the remaining egg white and mix well.
- Add in of the meringue
- Fold in the remaining meringue in 2 batches.
- Draw 4 cm circles on a sheet of baking paper. Pipe the macaroon.
- Bake at 170°C for 16 minutes. Leave to cool down after baking.
- Make a small indentation with your thumb.



- Press lightly to close.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 05/01/2026