

## Rosehip Hibiscus Tea with Hibiscus Sorbet



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

### Used Teas



t-Series Natural  
Rosehip with  
Hibiscus

### Ingredients

#### Rosehip Hibiscus Tea with Hibiscus Sorbet

- 200g Water
- 4g Gelatin
- 10g Sugar
- 50g Dilmah Rosehip Hibiscus Tea



### **For the rosehip sorbet**

- 600g Water
- 250g Hibiscus syrup
- 10g Lemon juice
- 10g Sorbitol
- 30g Dilmah Rosehip Tea

### **For the meringue**

- 50g Sugar
- 100g Egg white
- 50g Icing sugar

## **Methods and Directions**

### **Rosehip Hibiscus Tea with Hibiscus Sorbet**

- Boil the water and tea leaves. Strain.
- Add the syrup, lime juice and sorbitol.
- Put in the ice cream machine.

### **For the meringue**

- Set oven to 130°C.
- Mix the two sugar together.
- Whip the egg white with the sugar in three stages.
- Pipe onto a silpat and bake for 8 minutes.
- Place in hot box set at 90°C for 2 hours.

### **Assemble / Finishing**

- Bring to the boil water, sugar and tea leaves to the boil. Add in the gelatin, Strain and pour onto the dish
- Place the mini meringues on the plate
- Cut the grapefruit segments, strawberry and place them on the dish
- Finish it off with a scoop of Hibiscus sorbet