

Rosehip Hibiscus Tea with Hibiscus Sorbet





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 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

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 04/12/2025