

Rosehip Hibiscus Tea with Hibiscus Sorbet



0 made it | 0 reviews



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