



Dilmah Italian Almond Paired with Gingerbread Snow Globe



0 made it | 0 reviews



Robert Schinkel

- Sub Category Name
Drink
- Recipe Source Name
Christmas Recipe Brochure
- Festivities Name
Christmas



Used Teas



t-Series Italian
Almond Tea

Ingredients

Dilmah Italian Almond Paired with Gingerbread Snow Globe

- Dilmah Italian Almond Tea
- Gingerbread
- Almond Thins Jules de Strooper

- Double Cream
- White Chocolate Shavings
- Cinnamon
- Vanilla Sugar

Methods and Directions

Dilmah Italian Almond Paired with Gingerbread Snow Globe

- Brew the tea for 4 minutes at 95°C and pour into a cup.

Snow Globe

- First cut the piece of gingerbread in half width-wise so that you have two 6 cm pieces. Then cut the two halves in half. You now have 4 rectangles of 6 x 4 cm. Place a piece with one of the dark sides up lengthwise in front of you. Cut off 2 sloping pieces to create an elongated house with a roof.
- Do the same with the other 3 pieces of gingerbread. Fold a cornet from a piece of baking paper and add the icing. Draw with the glaze in the cornet on the front and back of the houses, doors and windows. Draw a diamond pattern on the almond thins with the glaze in the cornet. Let it dry for approx. 30 minutes.
- In the meantime, beat the whipped cream with the vanilla sugar and cinnamon until stiff. Stick the almond thins on the slanted pieces of the gingerbread with the rest of the icing, so that there is a roof on the houses. Divide the whipped cream over the bottoms of coppa glasses and carefully place a biscuit in each glass. Sprinkle some white chocolate shaving in the glass.
- When serving, let it snow in the snow globes by dusting the houses with some icing sugar using a sieve.