

Dilmah Rose and French Vanilla Melting Moments with Moringa, Cocoa, Chilli and Cardamom Butter Cream



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Desserts
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- Recipe Source Name
Dilmah recipes
- Festivities Name
Autumn
Spring
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Winter
Christmas
Easter
Chinese New Year Festival

Used Teas



Red Rooibos
Moringa, Chilli,
Cocoa & Cardamom



Rose with French
Vanilla Tea with
natural bael flowers

Ingredients



Dilmah Rose and French Vanilla Melting Moments with Moringa, Cocoa, Chilli and Cardamom Butter Cream

For the Biscuit

- 250 g Butter (room temp) - chopped into cubes
- 1 tsp Vanilla Extract
- 80 g Icing Sugar
- 225 g Plain Flour
- 75 g Cornflour
- 2 Dilmah Rose and French Vanilla Tea Bags

For the Butter Cream

- 90 g Butter (room temp) - chopped up
- 120 g Icing Sugar
- 1 tsp Lemon Juice
- 1 Dilmah Moringa, Cocoa, Chilli and Cardamom Tea Bag

For the Syrup (optional)

- 50 g Caster Sugar
- 50 g Water
- 1 tbsp Dried Rose Petals

Methods and Directions

Dilmah Rose and French Vanilla Melting Moments with Moringa, Cocoa, Chilli and Cardamom Butter Cream

- Preheat oven to 160°C
- Cream the butter with a paddle attachment, with the sugar and vanilla along with cutting open the Dilmah Rose and French vanilla tea and pouring it in over the contents. Beat on medium speed for about 5 mins or until the butter has turned light in colour and soft.
- While this is happening, sift the corn flour and plain flour and slowly fold in. Once all the dry ingredients are incorporated in the wet, line 2 baking trays with baking paper. Roll the dough into table tennis size balls and place them on the baking tray. With a wet fork, press down gently.
- Cook for 15 mins. The dough should not have any colour to it. They may seem too soft but as the biscuit cools it will set.
- For the butter cream, place all the ingredients into the stand mixer with the same attachment and beat until the consistency is light in colour and texture. Place into a piping bag and keep at room temperature. If you do not have a piping bag, then place the mixture in a bowl and use a spoon to scoop it onto the biscuits.
- Take the biscuits out of the oven and let them cool on the trays or very gently move them to a



cooling rack. Finally, once they have cooled, pipe on a generous amount of buttercream and top with another biscuit.

- As a bonus: Melt the sugar and water on the stove with the rose petals. When all are melted, paint on the syrup. Top with more dried petals.

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