

Raspberry Tea Cake



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Kurkó György from Immunity inspired by tea challenge

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 - Food
 - Sweets
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 - Autumn
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Used Teas



Lychee

Ingredients

Raspberry Tea Cake

Note: Dilmah's Lychee Black Tea is an energy booster and rich in antioxidants and Dilmah's Jasmine Green Tea is rich in flavonoids, serves as a refresher, lowers blood pressure lowering and is said to prevent cancer.



Lychee Jelly

- 1 Dilmah's Lychee Black Tea Teabag
- 50 ml Hot Water
- 5-6 Lychees
- 2 tbsp Honey
- 1 tbsp Lemon Juice
- 1 tsp Brown Sugar
- 4-5g Gelatin
- Water, as needed for gelatin

Butter Cake with Crunchy Layer

- 1 Egg Yolk
- 50g Icing Sugar
- 75g Almond Flour
- 50g Butter, softened
- White Chocolate, melted
- Freeze-Dried Raspberries

Raspberry Mousse

- 8g Gelatin
- Water, as needed for gelatin
- 250g Raspberries
- 1 Egg White
- 40g Icing Sugar
- 125g Cold Whipping Cream
- 3-4 tbsp Icing Sugar

Mirrorglaze

- 12g Gelatin
- Water, as needed for gelatin
- 1 Dilmah's Jasmine Green Tea Teabag
- 75ml Boiling Water
- 150g Sugar
- 150g Glucose Syrup
- 1 tsp Raspberry Powder
- 150g White Chocolate
- Condensed Milk

Methods and Directions



Raspberry Tea Cake

Lychee Jelly

- Brew the tea in hot water and let stand for five minutes.
- Blend the lychee and strain the pulp.
- Combine honey, lemon juice, sugar and the lychee puree together and bring to a boil in a pan.
- Filter through a fine sieve and set aside.
- Mix the gelatin in water and let stand for 1-2 minutes.
- Blend together the tea and lychee mix and warm until hot to the touch.
- Add the prepared gelatin and mix well together.
- Fill a silicone mold with the lychee jelly and leave under refrigeration to set completely.

Butter Cake with Crunchy Layer

- Beat the egg yolk and icing sugar together.
- Gently fold in the almond flour.
- Whisk in the softened butter and pour into a prepared cake pan.
- Bake for 7-10 minutes at 180-200 °C
- Remove from the oven and pan, and let cool slightly.
- Combine White Chocolate and Freeze-Dried Raspberries together and spread around the cake.
- Let cool completely.

Raspberry Mousse

- Mix gelatin and water together. Let stand for 1-2 minutes.
- Blend raspberries and warm until hot to the touch.
- Add the gelatin to the raspberries and mix well
- Beat the egg white and icing sugar together and heat over steam (up to 60-70°C) while whisking.
- Gently fold in the egg white mixture into the raspberry mixture.
- Beat together cold whipping cream and icing sugar.
- Next, fold the whipped cream into the raspberry-egg white mixture.

Mirrorglaze

- Mix the gelatin in water and let stand for 1-2 minutes.
- Brew the tea in hot water and let stand for five minutes.
- Heat sugar, glucose syrup, the brewed tea and raspberry powder together and mix well.
- Dissolve white chocolate with gelatin and condensed milk
- Run it through a sieve and let it rest overnight (or a minimum of 3-4 hours).

Assembling

Raspberry Mousse



- Fill half a silicone mold with the prepared raspberry mousse.
- Add a layer of lychee jelly followed once again by the raspberry mousse.
- Do this until the silicone mold is full.
- Top with the butter cake with a crunchy layer and refrigerate to set overnight.

Garnishing and Serving

- Melt chocolate and apply a ribbon on foil.
- Shape with a fork and curve it to your desired shape. Let cool.
- Place the frozen raspberry cake on a stand. Set aside.
- Heat the Mirroglaze to 35°C and glaze the cake with it.
- Let rest and once the Mirroglaze has cooled, place on a serving platter.
- Garnish the base with almond flour and place the chocolate ribbon on top.
- Place some dried raspberries on top of the chocolate ribbon and defrost the cake under refrigeration (4-6 hours).

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