

## Tea-Ramisu



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Deanna Toussaint from Immunity inspired by tea challenge

- Sub Category Name
  - Food
  - Desserts
- Recipe Source Name
  - Immunity Inspired by Tea Recipes
- Festivities Name
  - Autumn
  - Spring
  - Summer
  - Winter

## Used Teas



Ginger & Honey

## Ingredients

### Tea-Ramisu Cake

- 100g Self Raising Flour



- 84g Honey plus 2 more tbsp
- 33g Sugar
- 75g Unsalted Butter
- 1 Egg
- 1 cup Dilmah's Ginger Tea, brewed strong (2 tea bags in one cup of boiling water)
- Cinnamon Powder for dusting

### **Cake Cream Filling**

- 113g Mascarpone
- 1/2 cup Whipping Cream
- 2 tbsp Icing Sugar

## **Methods and Directions**

### **Tea-Ramisu Cake**

1. 100g Self Raising Flour
2. 84g Honey plus 2 more tbsp
3. 33g Sugar
4. 75g Unsalted Butter
5. 1 Egg
6. 1 cup Dilmah's Ginger Tea, brewed strong (2 tea bags in one cup of boiling water)
7. Cinnamon Powder for dusting

### **Cake Cream Filling**

1. Whip the cream until soft peaks form. Then, add the icing sugar and the mascarpone, and whip till stiff peaks form.

## **ASSEMBLY & PLATING**

1. Slice the cake into strips and soak them in the tea.
2. Next, take a 20cm x 20cm dish, and layer the bottom with the cake.
3. Then, add a layer of cream filling on top, follow by another layer of tea-soaked cake and another layer of cream.
4. Repeat until the cake is over and finish off with a layer of cream filling.
5. Chill in the fridge for 2-3 hours and, when ready to eat, dust with cinnamon and serve.

