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

• Activities Name

Immunity Inspired by Tea Recipes

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.



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3/3