

Tea-Ramisu



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Deanna Toussaint from Immunity inspired by tea challenge

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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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