

Royal Tiramisu



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Ale Gambini

- Sub Category Name
Food
Desserts
- Recipe Source Name
School of Tea E-Learning User
- Festivities Name
Autumn
Summer

Used Teas



Ceylon Premium Tea

Ingredients

Royal Tiramisu

- 2 fresh eggs
- 3 tablespoons of granulated sugar
- 250 grams of mascarpone
- 220 ml of water
- 1 tea bag of Premium single origin Ceylon tea



- 1 teaspoon of dried rosebuds
- 6 Italian Ladyfingers
- cocoa powder, to dust
- dried rosebuds and edible gold, to garnish
- crushed pistachios (optional)

Methods and Directions

Royal Tiramisu

- Prepare the tea by bringing the water to 100 C degrees, add the black tea bag, the rosebuds, leave to infuse for 5 minutes. Filter and allow to cool.
- Separate the eggs, beat the egg whites until stiff peaks form. In another bowl, combine the egg yolks with the sugar until they turn a pale-yellow color, add the mascarpone, and mix thoroughly. Gently fold the whipped egg whites into the mascarpone mixture.
- Arrange the ladyfingers briefly dipped into the tea to cover the bottom of two cocktail glasses. Pour the cream up to the rim of the glass and level harmoniously with a spatula. Leave to rest in the fridge for at least two hours. Serve the tiramisù dusted with cocoa powder and garnished with dried rosebuds and edible gold. For a crunchy touch, sprinkle with crushed pistachios.

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