

## ROSE SAINT HONORÉ



0 made it | 0 reviews



Thibaut Idenn



Pierre Jean Arpurt

- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Used Teas



t-Series Rose With  
French Vanilla

### Ingredients

ROSE SAINT HONORÉ



## **Sablé**

- 400g Flour
- 40g Yeast
- 250g Powdered sugar
- 100g Almond powder
- 250g Butter
- 100g Egg
- 5g Salt
- 02 nos. Vanilla bean
- 5g Dilmah Rose with French Vanilla

## **Chiboust Cream**

- 385ml Milk
- 01 nos. Vanilla bean
- 35g Sugar
- 120g Yolk
- 40g Starch
- 80g Gelatin

## **Italian Meringue**

- 240g Egg white
- 200g Sugar
- 70ml Water

## **Mascarpone Cream**

- 100g Mascarpone
- 300g Cream
- 01 nos. Vanilla bean
- 50g Sugar

## **Methods and Directions**

### **ROSE SAINT HONORÉ**

#### **Sablé**

- Mix the butter, icing sugar and tea.
- Add the cornstarch and flour and ground almonds .
- Add the eggs one by one.
- Bake for 12 minutes at 160°C.



### **Cream Chiboust**

- Boil the milk with the tea and let it infuse.
- Add the sugar and the custard powder to the mixture.
- Boil the mixture for 3 minutes. Add the gelatin.

### **Italian Meringue**

- Beat the egg whites at the lowest speed.
- When the syrup is at 110°C accelerate to full speed.
- When the sugar is at 121°C pour the white mousse into the bowl.
- The meringue is ready when the bowl is cold.
- Mix the mascarpone cream with the chiboust.
- Spread to a 4mm layer and leave in the freezer.

### **Rose Petals**

- Dip the petals in the egg white and icing sugar.
- Steam the petals.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 05/02/2026