

6 Days to Christmas



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Tea Inspired Christmas Challenge
- Festivities Name
Christmas

Used Teas



t-Series The Original Earl Grey



t-Series Lapsang Souchong



t-Series Ceylon Silver Tips White Tea

Ingredients

Earl Grey Eggnog Earl Grey Eggnog

- 400ml water
- 3 tea bags Dilmah Earl Grey
- 150g sugar
- 100g Pekoe Earl Grey Liquor

- 4 egg yolks

Ceylon Silver Tips White Tea and Powdered Sugar

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- Pinch of Dilmah Ceylon Silver Tips White Tea
- 1 tbs powdered sugar

Crunch of Pistachio

Crunch of Pistachio

- Handful of Iranian peeled pistachios

Chocolate Bottoms

Chocolate Bottoms

- 100g chocolate (52.6%)
- Pinch of Dilmah Lapsang Souchong Tea

Roasted Almond Paste

Roasted Almond Paste

- 50g peeled almonds
- 50g sugar
- 20g sugar, for rolling

Chestnuts

Chestnuts

- 15 chestnuts
- 1 tablespoon butter
- 10 ml water
- 1 tsp Dilmah Rose, Marzipan and Mint Tea

Poached Pears

Poached Pears

- 4 small pears (Gieser Wildeman)
- 1 litre water
- Juice of 1 lemon
- 150g sugar
- 5g Dilmah Ceylon Silver Tips White Tea

Methods and Directions

Earl Grey Eggnog

Earl Grey Eggnog

- Boil the water and sugar and turn off heat as soon as it boils.

- Cut open one tea bag and add into the water together with the remaining tea bags. Simmer for 5 minutes.
- Remove the tea bags.
- Add the egg yolks and whip in a double boiler like a sabayon until yolks are cooked.
- Pour through a sieve into a tea glass.

Ceylon Silver Tips White Tea and Powdered Sugar

Ceylon Silver Tips White Tea and Powdered Sugar

- Mix the sugar with the tea

Crunch of Pistachio

Crunch of Pistachio

- Slice the pistachios very thinly with a sharp knife.

Chocolate Bottoms

Chocolate Bottoms

- Melt the chocolate in a double boiler.
- Spread the chocolate on a sheet of wax paper and sprinkle with a pinch of Lapsang Souchong Tea.

Roasted Almond Paste

Roasted Almond Paste

- Pulse the almonds and sugar in a food processor.
- Form little “tree stems” and roll them through the sugar.
- Bake in oven for 10 minutes on 200C.

Chestnuts

Chestnuts

- Peel the chestnuts.
- Simmer the chestnuts and tea in the butter for a few minutes, deglazing with the water.
- Mix this up in the food processor.

Poached Pears

Poached Pears

- Boil the water, lemon juice, and sugar.
- Peel the pears (leaving the stem).
- Add pears to the water and cook over low heat for about 20 minutes.
- Turn off heat and add the tea.
- Refrigerate uncovered overnight.