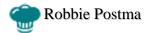


## 6 Days to Christmas





0 made it | 0 reviews



- 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 Liqour



• 4 egg yolks

## Ceylon Silver Tips White Tea and Powdered Sugar Ceylon Silver Tips White Tea and Powdered Sugar

- 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.

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