

## 6 Days to Christmas



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Robbie Postma

- 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**

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

### **Crunch of Pistachio**

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- Handful of Iranian peeled pistachios

### **Chocolate Bottoms**

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

### **Roasted Almond Paste**

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

### **Chestnuts**

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- 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**

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- 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.