

ROSE & FRENCH VANILLA DELIGHT



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- Sub Category Name
Food
Desserts
- Recipe Source Name
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Used Teas



t-Series Rose With
French Vanilla

Ingredients

ROSE & FRENCH VANILLA DELIGHT



- 1350g sugar
- 600ml water
- 100ml glucose
- 150g cornflour
- 15 sheets of gelatin
- 100ml Dilmah Rose with French Vanilla Tea infused liquid (5 tbsp loose leaf tea and water, reduced and strained through sieve)
- Pink food colouring

Methods and Directions

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- Boil sugar, water and glucose in a wide pot till soft ball (115C; it should be nothing over 118C).
- In a separate bowl, combine cornflour, soaked gelatin, and tea infused liquid to make a paste. Add more tea infused liquid if necessary.
- When the boiling water mix reaches a soft ball stage, pour the cornflour paste into the water mixture and whisk vigorously. Add colour until it's a light to dark pink.
- Set in double wrapped linen tray and pour in mixture. Leave to set overnight.
- Once set, dust with icing sugar.

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