

3 WAY TEA INFUSED PANNA COTTA OF CHAI, ROSE WITH FRENCH VANILLA AND CHAMOMILE TOPPED WITH A FRESH HONEYCOMB.



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 Brent Hughes

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- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 2

Used Teas



t-Series Rose With French Vanilla



t-Series Pure Chamomile Flowers



Exceptional Ceylon Spice Chai

Ingredients

3 WAY TEA INFUSED PANNA COTTA OF CHAI, ROSE WITH FRENCH VANILLA AND CHAMOMILE TOPPED WITH A FRESH HONEYCOMB.

Panna Cotta

- 130ml cream
- 115ml milk
- 30g sugar
- 3 tea bags Dilmah Spice Chai Tea
- 3 tea bags Dilmah Pure Chamomile Flowers
- 3 tea bags Dilmah Rose with French Vanilla
- ½ gelatin leaf

Fresh Honeycomb

- 10g butter for greasing
- 200g castor sugar
- 5 tbsp golden syrup
- 2 tsp bicarbonate of soda

Methods and Directions

3 WAY TEA INFUSED PANNA COTTA OF CHAI, ROSE WITH FRENCH VANILLA AND CHAMOMILE TOPPED WITH A FRESH HONEYCOMB.

Panna Cotta

- Place equal portions of cream, milk and sugar in three separate saucepans.
- Then place Spice Chai tea bags in one saucepan, Chamomile Flowers in the next and the Rose with French Vanilla in the third.
- Place saucepans on low heat to infuse the tea and the chamomile flowers and stir until sugar dissolves.
- Soak gelatin leaves in cool water until soggy, add to the cream mixture and stir until dissolved.
- Cool slightly then place into moulds and refrigerate.

Fresh Honeycomb

- Grease a 20cm square tin with butter.
- Mix the castor sugar and syrup in a deep saucepan and stir over gentle heat until the sugar has melted. Try not to let the mixture bubble until the sugar grains have disappeared.
- Once melted turn up the heat a little and simmer until you have an amber coloured caramel.
- Then as quickly as you can turn off the heat, tip in the bicarbonate and beat in with a whisk until



it has all disappeared. Be careful because the mixture will be hot.

- Allow to cool completely before cracking.

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