

ROSE AND FRENCH VANILLA MACARONS



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A scenic property located in the heart of Sri Lanka's capital, The Waters Edge is a calming oasis that is well known for its captivating culinary treats. Represented by Buddika Samarasekera & Ishafahan Dain.



- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Rose With French Vanilla

Ingredients

ROSE AND FRENCH VANILLA MACARONS Macaroons

- 250g almond powder
- 250g icing sugar
- 80g egg white
- 225g caster sugar
- 60ml water
- 60g egg white

Rose and French Vanilla Paste

- 200g white chocolate
- 350ml fresh cream
- 4tbsp Dilmah Rose with French Vanilla Tea
- 5g gelatin

Methods and Directions

ROSE AND FRENCH VANILLA MACARONS

Macaroons

- Mix almond powder, icing sugar and egg white to a paste and set aside.
- Cook caster sugar and water to 121°C and transfer to a mixer with a whisk attachment. Pour in egg whites slowly as in an Italian meringue.
- Mix in meringue to the almond paste till it forms a smooth texture, pipe onto a baking tray and bake at 140°C for 20 minutes.

Rose and French Vanilla Paste

- In a pan, place fresh cream and boil over medium heat. When it starts to boil add Rose with French Vanilla Tea and infuse for a while.
- Next add in the chopped white chocolate and melt it as a ganache. Once melted add in the gelatin and mix well till dissolved and take off from heat.