

DILMAH t-SERIES ROSE WITH FRENCH VANILLA VERRINE TAPIOCA PUDDING, PANNACOTTA, STRAWBERRIES, FRIANDS & MERINGUE



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Mark Sinclair



Brent Assam

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



t-Series Rose With
French Vanilla



Ingredients

DILMAH t-SERIES ROSE WITH FRENCH VANILLA VERRINE TAPIOCA PUDDING, PANNACOTTA, STRAWBERRIES, FRIANDS & MERINGUE

Tapioca Pudding

- 2000ml Dilmah Rose with French Vanilla Tea, chilled
- 2000ml Dilmah Rose with French Vanilla Tea
- 250g tapioca

Tapioca Sauce

- 250ml milk
- 250ml cream
- 100g castor sugar
- 10ml Dilmah Rose with French Vanilla Tea
- 80g castor sugar
- 100g egg yolks
- 5g corn flour

Panna Cotta

- 250ml milk
- 100g castor sugar
- 750ml whipping cream
- 9 gold leaf gelatin sheets, slaked
- 25ml Dilmah Rose with French Vanilla Tea

Strawberry Jelly

- 750ml strawberry juice
- 15ml lemon juice
- 7 gold leaf gelatin sheets, slaked

Methods and Directions

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Tapioca Pudding

- Bring the tea to a boil, stir in the tapioca.
- Boil until the tapioca is transparent, stirring to avoid sticking.



- Strain and pour over the chilled tea to cool, reserve

Tapioca Sauce

- Bring the milk and cream to a boil, remove from the heat, add tea.
- Infuse the mixture for 10 minutes, remove tea bags.
- Add in the 100g castor sugar and mix to combine. Place back on the heat.
- Whisk the egg yolks, 80g castor sugar and corn flour together.
- Slowly pour in the hot infused cream.
- Return the mixture to a double boiler and stir until 85C.
- Cool over an ice bath.

Panna Cotta

- Bring the milk to a boil, remove off the heat, add in the tea.
- Once infused for 10 minutes remove tea bags, add sugar.
- Bring the milk to a boil, add the slaked gelatin and stir to dissolve.
- Remove from the heat and pour in the cream, cool to room temperature.

Strawberry Jelly

- Heat 375ml of strawberry juice. Add the slaked gelatin sheets to dissolve.
- Remove from the heat, add in the remaining ingredients.
- Cool to room temperature.

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