

CEYLON CINNAMON SPICED CHAI MACARON GRANNY SMITH APPLE AND CHOCOLATE DIRT



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



Used Teas



t-Series Ceylon
Cinnamon Spice Tea

Ingredients

CEYLON CINNAMON SPICED CHAI MACARON GRANNY SMITH APPLE AND CHOCOLATE DIRT

Macaron

- 200g castor sugar
- 75g water
- 80g egg white
- 200g sifted almond meal
- 200g icing sugar
- 80g egg white
- Green food dye

Ceylon Cinnamon Spice Chai Ganache

- 200g thickened cream
- 200g white Couverture chocolate
- 200g white compound chocolate
- 10g Ceylon Cinnamon Spice Chai Tea
- Butter cream
- Granny Smith apples, finely diced
- Sugar tea flower and leaves, for garnish
- Chocolate ‘dirt’, to serve

Methods and Directions

CEYLON CINNAMON SPICED CHAI MACARON GRANNY SMITH APPLE AND CHOCOLATE DIRT

Macaron

- Sift almond meal and icing sugar together.
- Place water and sugar in a saucepan and bring to boil.
- At 106C start whisking 80g of egg whites.
- When sugar reaches 116C, remove from stove and slowly stream into egg whites. Whisk on high speed until mixture has cooled.
- Add second amount of egg whites to the almond meal mix and mix until a paste has formed.
- Add food dye to the Italian meringue.
- Mix half the meringue into the almond meal to loosen the mix. Add the remaining meringue and mix until the correct consistency is reached.
- Pipe 10cm circles onto silicon lined trays, sprinkle tea leaves over the top in a line and leave to sit for 45 minutes.
- Pre-heat oven to 170C.
- Place macaroons into oven and bake for 16 minutes, opening the oven door quickly at 8 minutes.
- Once baked, remove from oven tray immediately onto cool surface.



Ceylon Cinnamon Spice Chai Ganache

- Melt white chocolates together over a gently simmering water bath.
- In a pot place cream and tea and bring to the boil.
- Pour boiled cream onto chocolate and stir until combined.
- Allow to sit for a minute before straining.
- Refrigerate until set.

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