

Cucumber and Italian almond tea jelly



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Served with caramel whole almonds.

- Sub Category Name
 - Food
 - Sweets
- Recipe Source Name
 - Real High Tea Australia Volume 1

Used Teas



t-Series Italian Almond Tea

Ingredients

Caramel Whole Almonds

- 15 whole almonds, blanched
- 200g sugar

Cucumber and Italian almond tea jelly

- 10g gelatine
- 400g Lebanese cucumber, peeled and puréed
- 10g sugar

- 2g salt
- 30g almond meal
- 250g freshly brewed Dilmah Italian Almond Tea
- 30g sugar
- 1g agar-agar
- 5g gelatine

Methods and Directions

Caramel Whole Almonds

- Make dry caramel sugar and add the warm roasted almonds ensuring an even coating.
- Separate the almonds and leave to cool completely on marble, then store in an airtight container.

Cucumber and Italian almond tea jelly

- Make the Italian Almond Tea Jelly by combining sugar and agar-agar then set aside.
- Bring 50g of freshly brewed Italian Almond Tea to the boil and the combined sugar and agar-agar until it produces a cloudy liquid.
- Add the almond meal and continue to cook until it returns to the boil.
- Add pre-soaked gelatine and remove from heat.
- Whisk the remaining freshly brewed Italian Almond Tea into the almond meal mixture.
- Pass through fine mesh, let cool slightly before pouring into prepared shot glass.
- Place the puréed cucumber into fine mesh and extract the juice.
- Bring one quarter of the juice to the boil and add pre-soaked gelatine, sugar and salt.
- Once all ingredients return to the boil, remove from heat.
- Whisk the remaining cucumber juice into the gelatine mixture.
- Pour the cucumber mixture on top of the Italian Almond Tea Jelly and chill until required.