

ROSE WITH FRENCH VANILLA TEA SORBET



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Roy Chin

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

Used Teas



Exceptional Rose
With French Vanilla

Ingredients

ROSE WITH FRENCH VANILLA TEA SORBET



Tea Syrup

- 9 Dilmah Rose with French Vanilla tea bags
- 1000ml spring water

Sugar Syrup Base

- 495g water
- 281g sugar
- 180g glucose
- 6g stabilizer

Sorbet

- 600g tea syrup
- 600g sugar syrup Base

Pistachio and Oats Crumble

- 367g Butter
- 333g sugar
- 10g salt
- 433g self-raising flour
- 100g pistachio
- 67g coconut
- 167g rolled oats

Microwave Chocolate Raspberry Sponge

- 240g Egg
- 10g yolk
- 70g sugar
- 1g salt
- 24g self-raising flour
- 100g dark chocolate
- 20g dried raspberry powder
- 2 charge cylinders

Rose Petal

- 3 edible pink roses
- 1 egg white
- 50g castor sugar
- 1 vanilla bean



Methods and Directions

ROSE WITH FRENCH VANILLA TEA SORBET

Tea Syrup

- Boil the water, make the tea syrup. Then set aside

Sugar Syrup Base

- Heat up water, sugar and glucose together.
- Cool sugar mixture to 40C before adding stabilizer.
- Using a stick blender, mix the stabilizer together.

Sorbet

- Combine both mixtures and use stick blender to mix together till all combines well.
- Cool it down in the fridge before churning on the machine.

Pistachio and Oats Crumble

- Mix all ingredients together.
- Bake in oven at 180C till golden brown and crumbly for around 15 minutes

Microwave Chocolate Raspberry Sponge

- Melt chocolate and combine with the ingredient with hand mixer until smooth.
- Strain the mixture and pour into the siphon gun with 2 charge capsules.
- Pour into the plastic cup.
- Bake in the microwave for 55 seconds to a minute.

Rose Petal

- Mix vanilla bean and sugar together.
- Brush egg white on the petals and dip in the sugar and vanilla mixture
- Lay on the tray, dry in the oven at 70C heat till crispy.