

## ROSE WITH FRENCH VANILLA TEA SORBET





0 made it | 0 reviews





- 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.

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