

## FRAGRANT JASMINE TEA PANNA COTTA WITH LIME MACAROONS, RHUBARB SYRUP & CANDIED RHUBARB



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Mahesha Kularathna

- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
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### Used Teas



t-Series Green Tea  
with Jasmine Flowers

### Ingredients



## **FRAGRANT JASMINE TEA PANNA COTTA WITH LIME MACAROONS, RHUBARB SYRUP & CANDIED RHUBARB**

### **Jasmine Tea Panna Cotta**

- 250ml of thickened cream
- 1 gelatin leaf
- 75ml milk
- 40g castor sugar
- 5 tea bags Dilmah Green Tea with Jasmine Flowers

### **Lime Macaroons**

- 3 egg whites
- ¼ cup castor sugar
- 1 cup almond meal
- 2 cups icing sugar
- Lime zest

### **Rhubarb Syrup**

- 150g of sugar
- 1 bunch of fresh rhubarb diced

### **Candied Rhubarb**

- Fresh rhubarb
- Icing sugar

## **Methods and Directions**

## **FRAGRANT JASMINE TEA PANNA COTTA WITH LIME MACAROONS, RHUBARB SYRUP & CANDIED RHUBARB**

### **Jasmine Tea Panna Cotta**

- Bring the milk, cream and sugar mixture to simmering point and add in the tea bags and infuse for 3 minutes.
- Meanwhile soak the gelatin leaf in cold water until softened.
- Add the gelatin leaf to the mixture.
- Let cool slightly and pour into a mould and chill until firm.

### **Lime Macaroons**

- Whisk the egg whites and sugar until stiff peaks form.



- Sift the almond meal and icing sugar well and add in the egg whites, gently fold them together.
- Pipe the mixture onto a large baking sheet and bake for 15 minutes at 150C.
- For the filling beat together lime zest and 50g of softened butter together.

### **Rhubarb Syrup**

- Bring the mixture to a gentle boil until the rhubarb gets softened and the syrup become thick. Let chill slightly.
- Strain mixture through a fine sieve and chill completely.

### **Candied Rhubarb**

- Thinly slice fresh rhubarb.
- Toss well with icing sugar. Bake at 50C until crispy.

### **To Serve**

- Unmold the Panna Cotta.
- Place a lime macaroon on top and garnish with mint syrup and candied rhubarb.

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