

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



0 made it | 0 reviews



Mahesha Kularathna

- Sub Category Name
Food
Desserts

- Recipe Source Name
Real High Tea 2014/15 Volume 2

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
- 1/4 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.