

DILMAH ROSE VANILLA FANTASY



0 made it | 0 reviews



Dammika Herath



Lloyd Aleta

Nestled on the banks of Deira Creek and built in 1975, the Radisson Blu Hotel, Dubai Deira Creek is well known for its superior hospitality and convenient location, and of course, its unparalleled cuisine. Represented by Dammika Herath & Lloyd Aleta.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Rose With
French Vanilla

Ingredients

DILMAH ROSE VANILLA FANTASY



French Vanilla Tea Foam

- 300g milk
- 200g cream
- 40g sosa pro espuma cold
- 4g Dilmah Rose with French Vanilla Tea

Dilmah Rose French Vanilla Jelly

- 200ml water
- 5g Dilmah Rose with French Vanilla Tea
- 3g gelatin

Vanilla Custard Cream

- 250g milk
- 2 egg yolks
- 35g sugar
- 25g flour
- 1 vanilla pod
- 5g Dilmah Rose with French Vanilla Tea

Fresh Rambutan

- 18 fresh rambutan

Caramel Tiule

- 50g sugar
- 100g liquid glucose
- 150g milk chocolate

Methods and Directions

DILMAH ROSE VANILLA FANTASY

French Vanilla Tea Foam

- Infuse tea with the milk and cream for one day.
- Strain with a fine strainer.
- Add the pro espuma cold, put in a siphoned gun and charge with 2.
- Keep in a chiller.

Dilmah Rose French Vanilla Jelly



- Boil the water to 100°C.
- Brew the tea for 3 minutes.
- Add the gelatin, pour in to a tray and keep in the chiller.

Vanilla Custard Cream

- Infuse the tea one day before in boiled milk with the vanilla pod.
- Mix egg yolk, sugar and flour. Add hot milk into the sugar and egg mix slowly.
- Cook in the cooking pan at about 83°C. Add vanilla essence.

Fresh Rambutan

- Remove rambutan seeds and cut into small dices.

Caramel Tiule

- Make the caramel with sugar and glucose.
- Add milk chocolate. Cook well and let it set.

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