

A ROSE BY ANOTHER NAME



0 made it | 0 reviews



Amanda Wan



Anne Cheng

Local molecular mixology guru Antonio Lai teams up with Amanda Wan, Malaysia's Bartender of the Year 2010 (Diageo Reserve World Class Bartender of the Year for Malaysia) to create a unique and innovative experience at The Envoy. Represented by Anne Cheng & Amanda Wan.

- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

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Almond and Pistachio Financiers

- 50g ground almonds
- 65g powdered sugar
- 65g brown sugar
- 10g maple syrup
- 135g egg whites
- 50g flour
- 1g baking powder
- 70g unsalted butter
- Coarsely chopped pistachios, toasted

Cardamom Buttercream Rose



- 100g softened butter
- 30g powdered sugar
- 5g ground cardamom
- Pinch of nutmeg
- Pink food colouring

Methods and Directions

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Almond and Pistachio Financiers

- Preheat oven to 175°C.
- Melt butter. In a stand mixer, add in first 7 ingredients and mix at high speed until just combined.
- Add in melted butter and whisk by hand.
- Sprinkle toasted chopped pistachios on top.
- Use funnel dropper to fill the batter into mini cupcake moulds. Bake till golden brown.
- Cool on wire rack.

Cardamom Buttercream Rose

- Whisk together all ingredients until well-combined.
- Pipe small rose buds with a 2D tip on the mini financiers.
- Attach mini rose financiers on long skewers adorned with silk leaves to form a pretty bouquet.

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