

## Rose and vanilla macaron



0 made it | 0 reviews



- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea Australia Volume 2
- Festivities Name  
Haj  
Valentine's Day
- Activities Name  
Real High Tea

### Used Teas



t-Series Rose With  
French Vanilla



Exceptional Rose  
With French Vanilla

### Ingredients

Rose and vanilla macaron  
Macaron



- 68g egg white
- 150g sugar
- 135g almond meal
- 150g icing sugar
- 18g Dilmah Exceptional Rose with French Vanilla tea
- Peach buttercream

### **Bubble base**

- 25g rice bubble
- 25g pistachio meal
- 50g white chocolate
- 75g cocoa butter
- 1 vanilla bean pod

### **Rhubarb crisp**

- 1 rhubarb stick
- 50g sugar

## **Methods and Directions**

### **Rose and vanilla macaron**

#### **Rose and vanilla macaron**

- Pass almond meal and icing sugar twice through a very fine sieve. Whip the egg white until very firm.
- Incorporate the almond sugar mixture and tea into the egg white mixture using a spatula.
- Put aside for about 10 minutes.
- Using two trays on top of each other cover the top one with baking paper.
- Pipe the macaron using a nozzle size 11 to a 3 1/2 cm diameter with a 2cm space in between each macaron.
- Let them 'croustir' (form a crust) for about 25–30 minutes
- Preheat the oven at 200°C then put the macarons in and turn the temperature down to 110°C and cook for 23 minutes.
- Depending on your oven, you may need to watch them to ensure they don't burn. Remove from oven and let cool completely.
- Fill with peach buttercream.

### **Bubble base**

- Melt white chocolate with cocoa butter. Add ingredients.
- Wait till mixture cools and thickens.



- Pin between two pieces of baking paper.
- Let the mixture set in fridge. Cut shapes.

### **Rhubarb crisp**

- Cut rhubarb into small squares, add cinnamon, sugar vanilla, strawberries, star anise and rhubarb squares to dry vac bag, sous vide 1 1/2 hours at 90°C.
- For rhubarb crisp, peel rhubarb stick and dust with icing sugar. Oil a stainless mold and roll rhubarb around wrap in baking paper and aluminum foil, dehydrate for 24 hours.

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