

Berry sensation pannacotta



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- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea at Home Recipes

Used Teas



Exceptional Berry
Sensation

Ingredients

Berry sensation pannacotta Panna cotta

- 500ml pure cream
- 4 Dilmah Exceptional Berry Sensation tea bags
- Sweetener to taste (sugar, honey or vanilla sugar syrup)
- Gelatine sufficient to set 500ml



Pistachio and Cranberry biscotti

- 1 cup white sugar
- 2 free-range eggs
- 160 g of dried cranberries and shelled pistachio nuts
- 2 cups plain flour
- 1/2 tsp baking powder

Berry Sensation jelly

- 1 Dilmah Exceptional Berry Sensation tea bag
- 1 teaspoon raw sugar
- Gelatine sufficient to firmly set 250 ml of liquid

Methods and Directions

Berry sensation pannacotta

Panna cotta

- Heat cream and sweetener to just below boiling point.
- Add tea bags and let them steep to extract flavours of this smooth fruit tea.
- Once aroma and flavours are imparted into the cream, the mixture will smell exquisite and it will take on a golden blush colour.
- At that point remove the tea bags, and mix in the prepared gelatine.
- Stir well to blend then pour into serving glasses and place into the fridge to set.

Pistachio and Cranberry biscotti

- Beat eggs and sugar until pale and thick, then fold in sifted flour, baking powder, pistachios and cranberries.
- You may need to add more flour if the mixture is too moist.
- Preheat oven to 170°C.
- Turn mixture onto floured bench and lightly knead into slightly flattened logs.
- Place on baking tray and bake for 25 minutes. Remove and allow to cool completely.
- When cool, slice each log into thin slices using a sharp serrated knife.
- Arrange slices on baking tray and return to oven at 150°C for 15 -20 minutes, turning the slices once during this time.

Berry Sensation jelly

- Using a single Dilmah Exceptional Berry Sensation tea bag make one cup of black tea, adding 1 teaspoon of raw sugar.
- Do not squeeze the tea bag as it will make your jelly cloudy.



- Remove the tea bag.
- Pour a little of the prepared tea into a small dish and add the prepared gelatine to the rest.
- Stir well and pour into a flat square dish so that your jelly will be about 5 mm deep.
- Put aside in the refrigerator to set.
- With the reserved tea, add a spoon full of dried cranberries and set aside to reconstitute.
- When you are ready to assemble your dish, sit jelly dish in hot water for few seconds then turn the jelly onto a plate or stone bench.
- Either cut the jelly into small cubes or use small cake decorating cutters to cut alternate shapes.
- To serve, arrange jelly on top of Panna cotta with several tea soaked cranberries and serve with pistachio and cranberry biscotti.

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