

Exceptional Rose and French Vanilla marshmallows



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea Australia Volume 2
- Activities Name
Real High Tea

Used Teas



Exceptional Rose
With French Vanilla

Ingredients

Exceptional Rose and French Vanilla marshmallows



- 250g sugar
- 20g glucose
- 120ml water
- 2 Dilmah Exceptional Rose with French Vanilla tea bags
- 6 leaves gelatin
- 80g egg white

Methods and Directions

Exceptional Rose and French Vanilla marshmallows

- Boil sugar, glucose and brewed tea at 118°C, add gelatin.
- Whip eggs white and add syrup till smooth texture. Let it set in a tray.

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