

Raspberry and Dilmah Strawberry Tea Tiramisu

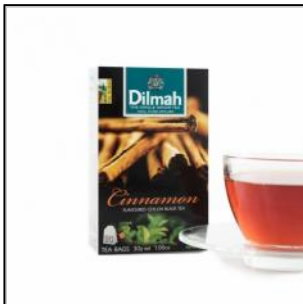


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- Sub Category Name
Food
Desserts
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Used Teas



Cinnamon



Strawberry

Ingredients

Raspberry and Dilmah Strawberry Tea Tiramisu

- 50ml Dilmah Strawberry Tea
- 100ml Dilmah Cinnamon Tea
- 200g Raspberries
- 100g Sugar
- 100ml Coffee
- 50ml Amaretto liqueur
- 1 packet biscuits



- 4 egg yolks
- 4 tablespoons Sugar
- 200ml Whipped cream
- 200ml Mascarpone cheese

Methods and Directions

Raspberry and Dilmah Strawberry Tea Tiramisu

- Brew the Strawberry Tea with sugar and raspberries.
- Cook until it forms a sauce and set it aside to cool.
- Brew the Cinnamon Tea and mix it with the coffee and Amaretto.
- Beat the egg yolks and sugar until white
- Then add the mascarpone and whipped cream and mix well.
- Add the biscuits to the coffee tea mixture so that they are soaked.
- Then add the raspberry mixture and mascarpone cream.

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