

## Dilmah Pure Chamomile Flowers with lemon cream, wild strawberry and goat's curd cream



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- Sub Category Name  
Drink  
Mocktails/Iced Tea
- Recipe Source Name  
Real High Tea Australia Volume 2

### Used Teas



Natural Infusion Pure  
Camomile

### Ingredients

Dilmah Pure Chamomile Flowers with lemon cream, wild strawberry and goat's curd cream



### **Dilmah Pure Chamomile Flowers jam**

- 300ml mineral water
- 5 bags Dilmah Infusions Pure Chamomile Flowers tea
- 1 pear, peeled and scooped with baby melon scooper
- 5g pectin (medium set)
- 200g sugar

### **Vanilla macaron**

- 250g almond meal
- 250g icing sugar
- 200g castor sugar
- 200g egg white
- 1 vanilla bean
- 50g icing sugar, sifted

### **Lemon cream for macaron filling**

- 2 lemon zest
- 150g lemon juice
- 300g sugar
- 300g eggs
- 200g butter, softened

### **Goat's curd cream**

- 225g goat's curd
- 30g honey
- 5g gelatin, pre-soaked
- 50g Italian meringue
- 225g cream, lightly whipped

### **Raspberry garnish**

- 200g isomalt
- 2g water
- 10 dehydrated raspberries



## Methods and Directions

### **Dilmah Pure Chamomile Flowers with lemon cream, wild strawberry and goat's curd cream Dilmah Pure Chamomile Flowers jam**

- Combine the tea and mineral water to make cold infusion.
- Remove the tea bags and weigh up the infusion. Top up with more mineral water to get exactly 300g.
- Mix pectin and half sugar and set aside.
- Use half the tea and half the sugar mixture to poach the pear.
- Once the pear is cooked remove from saucepan with some poaching liquid and set aside to cool.
- Add the remaining tea and whisk in the remaining pectin and sugar mixture. Bring to boil.
- Reduce the heat to low and cook until a light jam consistency.
- Meanwhile fill sherry glasses with poached pear and some poaching syrup.
- Freeze the glasses a little before topping with the light jam.

### **Vanilla macaron**

- In a food processor blend together the almond meal and icing sugar.
- Pass through fine mesh and set aside.
- Whisk the egg white, castor sugar and vanilla bean to medium peak.
- Fold half into the almond meal mix into the meringue and just before it fully combines add the rest of the meringue.
- Fold through the icing sugar and work the almond oil out.
- Pipe onto baking tray lined with silicon paper.
- Bake at 130°C in conventional oven for 10 minutes and reduce heat to 110°C for another 15–20 minutes.
- Please note that baking temperature for this recipe needs to be low to obtain, as much as possible, a pale colour.



### **Lemon cream for macaron filling**

- Bring lemon zest, lemon juice and 150g sugar to boil.
- Whisk 150g sugar together with eggs.
- Temper the boiled juice into the egg mixture and cook up to 85°C.
- When cooled down to 40°C, whisk in the softened butter, cover the surface and refrigerate until required.

### **Goat's curd cream**

- Heat honey and 25g goat's curd and add the pre-soaked gelatin to dissolve.
- Combine the rest of the goat's curd and fold in the Italian meringue.
- Gently fold in the cream and refrigerate until required.

### **Raspberry garnish**

- Boil water and isomalt to 180°C.
- Sprinkle with small amount water to cool.
- Pour into stainless steel rings and let cool slightly before pulling.
- Lift the ring upward once the thin line is achieved. Fill the ring with dehydrated raspberries.
- Heat up knife to cut the isomalt raspberry chard.
- Store in air tight container until required.



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