

## Rose with French Vanilla Tea-a-Misu



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- Sub Category Name  
Combo  
Desserts
- Recipe Source Name  
Real High Tea Australia Volume 1

### Used Teas



t-Series Rose With  
French Vanilla

### Ingredients

Rose with French Vanilla Tea-a-Misu



## **Tiramisu**

- 6 egg yolks
- 60g sugar
- 50ml Rose with French Vanilla Tea
- 200g mascarpone
- 100ml cream
- 2 sheets gelatine

## **Joconde**

- 850g almond meal
- 600g sugar
- 70g flour
- 1kg egg
- 150g butter
- 250g whites
- 300g sugar

## **Methods and Directions**

### **Rose with French Vanilla Tea-a-Misu**

#### **Tiramisu**

- Whisk the egg yolks and sugar to make sabayon.
- Heat the Rose with French Vanilla Tea to a simmer.
- Stir in the dissolved gelatine.
- Add the hot liquid to the mascarpone.
- Whisk until smooth.
- Fold in the sabayon and then the cream

#### **Joconde**

- Make a sugar and eggs sabayon.
- Fold meal and flour and whisk meringue.
- Fold it together and add butter.
- Bake 180°C for 5 minutes.