

## Rose with French Vanilla macarons



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The aroma of Dilmah's Exceptional Rose with French Vanilla Tea inspired thoughts of a romantic afternoon tea. Delicate pink macarons are sprinkled with a little line of tea leaves and the buttercream filling reflected the subtle floral nature of the tea's perfume. A spoonful of homemade white peach and rose petal jelly was added within the filling for a little acidity

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

### Used Teas



Exceptional Rose  
With French Vanilla

### Ingredients

Rose with French Vanilla macarons



## Macaron Shell

- 150g almond meal, left uncovered overnight
- 150g pure icing sugar
- 38ml water
- 150g castor sugar
- 110g egg whites, divided into two equal parts
- Pink food colour (gel)
- 2 Dilmah Exceptional Rose with French Vanilla Tea bags, opened and tea leaves extracted

## Rose with French Vanilla Buttercream

- 2 large eggs, separated
- 124g vanilla-infused castor sugar, divided in two equal parts
- 168ml milk
- 1/2 vanilla bean
- 1 Dilmah Exceptional Rose with French Vanilla Tea bag
- 450g butter at room temperature

## White Peach and Rose Petal Jelly\*

- 4 lemons
- 1kg just-ripe white peaches, stoned and coarsely chopped
- 250g Granny Smith apples, chopped
- 2 cups insecticide-free rose petals
- 2 litres water
- 675g sugar

## Methods and Directions

### Rose with French Vanilla macarons

#### Macaron Shell

- Combine almond meal and icing sugar in a food processor, taking care not to overmix. Sift this mixture to produce the tant pour tant.
- Dissolve the castor sugar in the water in a saucepan over a low heat and then bring syrup to boil without stirring.
- At the same time, bring 55g of the egg whites to a soft peak in an electric mixer. When the syrup reaches 110C, increase the speed of the mixer to bring egg whites to a firm peak.
- When the syrup reaches 118C, pour it in a thin stream into the egg whites while the mixer is in motion, avoiding the sides of the bowl and the whisk. Beat this meringue until it cools completely (35C), adding a little pink colour gel to give a soft pink colour.
- Combine the tant pour tant with the remaining 55g of egg whites to make a smooth paste in a

large bowl.

- Using a whisk, add a third of the meringue to the almond paste to loosen the paste. Incorporate the remaining meringue in two parts into the lightened paste with a pastry scraper. Perform macaronage until the mixture is adequately worked. It should hold its shape but be supple and shiny.
- Using a piping bag fitted with a 9mm round nozzle, pipe 4cm circles on Silpat mats or baking paper set on baking trays. Tap tray until points of macarons are knocked down.
- Sprinkle a thin line of tea leaves diagonally across the surface of each macaron.
- Let macarons sit until a skin forms; this will take at least 20 minutes. While the macarons are resting, preheat the oven to 140C. Place a tray in the centre of the oven to preheat.
- Once the macarons have developed a skin, slide the tray of macarons on to the tray in the oven so that they are now on a double tray. Bake 14 – 15 minutes until macarons are baked through. The caps of the macarons should hold to their base if given a gentle twist.
- Remove tray from oven. Let macarons stand on tray until cool and then remove.

### **Rose with French Vanilla Buttercream**

- Whisk the 2 egg yolks with 62g sugar until pale and thick.
- Bring milk, scraped vanilla bean and pod, and tea bag just to a boil in a medium saucepan. Take off heat and allow to infuse for 1 minute;
- Remove teabag. Whisk one-third of the milk infusion into the egg yolk mixture.
- Return this mixture to the remaining milk in the saucepan. Cook over medium heat, stirring constantly, until the mixture reaches 85C.
- Remove from heat and strain through a fine sieve into a heatproof bowl; discard solids. Set bowl over an ice bath and stir until mixture is cool.
- Beat butter on medium-high speed in an electric mixer with the paddle attachment until light and fluffy. Beat in the chilled egg yolk mixture. Leave mixture in the electric mixer bowl.
- Heat the two egg whites with the remaining 62g sugar in a clean heatproof bowl of an electric mixer over a saucepan of simmering water. Whisk constantly until the mixture is warm to touch and the sugar is dissolved.
- Transfer the bowl to the electric mixer and, using a clean whisk attachment, beat on low speed, gradually increasing to medium-high speed. Whisk till stiff (but not dry) peaks form and the mixture is completely cool, approximately 10 minutes.
- Return the butter-egg yolk mixture in bowl to the electric mixer and use the paddle attachment to beat in the egg white mixture. Beat on medium-high speed until mixture is smooth.

### **White Peach and Rose Petal Jelly\***

- Cut the lemons in half and juice, reserving the seeds. Combine 185ml of the lemon juice, the lemon seeds, peaches, apples, rose petals and water in a large saucepan over high heat. Bring to the boil, then reduce heat to low and simmer, stirring occasionally, for 1 hour.
- Line a large sieve with 2 layers of muslin and place over a large bowl. Transfer peach mixture to sieve and set aside for 6 hours to drain. This should yield 1 litre of liquid.
- Discard the peach pulp. Place the reserved peach liquid and the sugar in a large saucepan over low heat. Cook, stirring, for 5 minutes or until sugar dissolves. Increase the heat to medium-high



and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 1 hour or until jelly reaches setting point.

- Remove from heat and set aside for 5 minutes to cool slightly. Skim scum from surface. Pour evenly among 4 sterilised 250ml jars and seal immediately. Set aside to cool completely.

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