

## Dilmah Exceptional Rose with French Vanilla pannacotta



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- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Real High Tea Australia Volume 1

### Used Teas



Exceptional Rose  
With French Vanilla

### Ingredients

#### Dilmah Exceptional Rose with French Vanilla pannacotta

- 375ml cream
- 375ml milk
- 1 vanilla bean
- 115g castor sugar
- 4g gelatine
- Dilmah Exceptional Rose with French Vanilla Tea, opened and tea leaves extracted



## Methods and Directions

### **Dilmah Exceptional Rose with French Vanilla pannacotta**

- Mix milk and cream together.
- Split the vanilla bean lengthwise, then scrape the seeds from inside the bean. Add the seeds, bean and Dilmah Exceptional Tea to the saucepan.
- Place the cream and milk in a saucepan. Slowly bring to the boil over a medium heat. Remove from the heat and set aside for 10 minutes.
- Discard bean from cream mixture. Add sugar and return to a low heat. Cook, stirring, for 5 minutes, or until sugar dissolves.
- Add melted gelatine to the mixture.
- Pour the mixture into ramekins and serve.

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