

Dilmah Rose with French Vanilla Crumble



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Christmas Recipe Brochure
- Festivities Name
Christmas

Used Teas



Rose with French
Vanilla Tea with
natural bael flowers

Ingredients

Dilmah Rose with French Vanilla Crumble

- 2 Bunches of Rhubarb, skinned and chopped roughly into 6 cm pieces
- 10 Strawberries, hulled and quartered
- 2 Slices of Orange Peel
- 1 Cup Brown Sugar
- 1 Stick Cinnamon
- 1 Vanilla Bean



- 5 Dilmah Rose with French Vanilla tea bags

Crumble Ingredients

- 3 tbsp Unsalted Butter, cut into cubes and cold
- ½ Cup Almonds
- 1 Cup Brown Sugar
- 1 Cup Plain Flour
- ½ tsp Salt
- 1 Dilmah Rose with French Vanilla Tea, bag opened and contents removed

Methods and Directions

Dilmah Rose with French Vanilla Crumble

- Remove the tags of 4 tea bags and brew for 5 minutes in 180ml of water. Place the brewed tea into a heavy based pot and bring to boil.
- Add sugar, vanilla bean, orange peel and cinnamon into the pot.
- When the sugar has dissolved add the rhubarb and strawberries. Cook for 8-10 minutes and taste to make sure the rhubarb is not too sour, add more sugar if needed. Simmer for 25 minutes and chill.

Crumble Method

- Put all the ingredients onto a cool bench and gently rub together to make a crumble. Be quick and do not let the butter melt in your hands.
- Bring out the chilled crumble mix and place into individual or 1 large oven proof tray. Sprinkle a liberal layer of crumble mix on it. Bake in an oven at 200°C for 20 minutes. Serve with whipped cream or ice cream.

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