

ROSE SAINT HONORÉ



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Thibaut Idenn



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- Sub Category Name

Food

Sweets

- Recipe Source Name

Real High Tea 2014/15 Volume 2

Used Teas



t-Series Rose With
French Vanilla

Ingredients

ROSE SAINT HONORÉ



Sablé

- 400g Flour
- 40g Yeast
- 250g Powdered sugar
- 100g Almond powder
- 250g Butter
- 100g Egg
- 5g Salt
- 02 nos. Vanilla bean
- 5g Dilmah Rose with French Vanilla

Chiboust Cream

- 385ml Milk
- 01 nos. Vanilla bean
- 35g Sugar
- 120g Yolk
- 40g Starch
- 80g Gelatin

Italian Meringue

- 240g Egg white
- 200g Sugar
- 70ml Water

Mascarpone Cream

- 100g Mascarpone
- 300g Cream
- 01 nos. Vanilla bean
- 50g Sugar

Methods and Directions

ROSE SAINT HONORÉ

Sablé

- Mix the butter, icing sugar and tea.
- Add the cornstarch and flour and ground almonds .
- Add the eggs one by one.
- Bake for 12 minutes at 160°C.



Cream Chiboust

- Boil the milk with the tea and let it infuse.
- Add the sugar and the custard powder to the mixture.
- Boil the mixture for 3 minutes. Add the gelatin.

Italian Meringue

- Beat the egg whites at the lowest speed.
- When the syrup is at 110°C accelerate to full speed.
- When the sugar is at 121°C pour the white mousse into the bowl.
- The meringue is ready when the bowl is cold.
- Mix the mascarpone cream with the chibouste.
- Spread to a 4mm layer and leave in the freezer.

Rose Petals

- Dip the petals in the egg white and icing sugar.
- Steam the petals.

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