

DILMAH t-SERIES BLUEBERRY AND POMEGRANATE CLOUD



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



t-Series Blueberry &
Pomegranate

Ingredients



DILMAH t-SERIES BLUEBERRY AND POMEGRANATE CLOUD **Dilmah Blueberry and Pomegranate Shortbread Biscuit**

- 65g castor sugar
- 100g butter
- 130g flour
- 1g Dilmah t-Series Blueberry and Pomegranate Tea

Dilmah Blueberry and Pomegranate Marshmallow

- 4 gelatin leaves
- 120ml brewed Dilmah t-Series Blueberry and Pomegranate Tea
- 150g castor sugar
- 60g liquid glucose
- 60ml brewed Dilmah t-Series Blueberry and Pomegranate Tea
- Pinch of salt
- Pink food colouring
- 50/50 mix of cornflour and icing sugar with tea ground in spice mill

Dilmah Blueberry and Pomegranate Brittle

- 80g castor sugar
- 35ml water
- 60g liquid glucose
- 15g Dilmah t-Series Blueberry and Pomegranate Tea
- Pinch of salt
- 5g butter
- Pinch of baking soda
- Pink food colouring

Methods and Directions

DILMAH t-SERIES BLUEBERRY AND POMEGRANATE CLOUD **Dilmah Blueberry and Pomegranate Shortbread Biscuit**

- Preheat oven to 180C.
- Cream sugar and butter together. Mix in dry ingredients, until just combined.
- Roll out to 4mm. Cut into discs and transfer to lined baking tray.
- Bake until golden brown and crisp.

Dilmah Blueberry and Pomegranate Marshmallow

- Soak the gelatin in cold water.



- Squeeze out excess water from gelatin and place into a mixing bowl. Pour in 120ml of hot tea and add 30g of liquid glucose.
- Put the sugar, the other 30g of liquid glucose and 60ml of brewed tea into a pot and bring to a boil.
- Turn on the mixer on high with the gelatin mix.
- Cook the sugar solution to 118C. Then carefully pour in the gelatin mixture and colour as desired.
- Continue to whisk until thick and cool (approx. 5 minutes).
- Spread evenly onto a slice tin dusted with cornflour.

Dilmah Blueberry and Pomegranate Brittle

- Combine sugar and water in a pot and bring to a boil while stirring.
- Add the glucose and continue cooking until 115C.
- Add the tea and food colouring and cook to 155C, stirring constantly.
- Remove from the heat, add pinch of salt, butter and lastly baking soda.
- Stir well, pour onto lightly oiled tray and spread thinly with a pallet knife.

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