



## Dilmah Italian Almond Tea Layer Cake



0 made it | 0 reviews



- Sub Category Name

Food

Sweets

- Recipe Source Name

Real High Tea New Zealand 2017

### Used Teas



t-Series Italian  
Almond Tea

### Ingredients

#### Italian Almond Tea Sponge Cake

#### Italian Almond Tea Sponge Cake

- 10g Dilmah Italian Almond Gourmet Leaf Tea
- 110g Ground Almond
- 4 Nos Egg Yolks
- 80g Icing Sugar
- 40g Baker's Flour
- 40g Unsalted Butter
- 4 Nos Egg Whites



- 140g Castor Sugar

### **Chocolate Swirl**

### **Chocolate Swirl**

- 250g Almond
- 15g Coco Powder
- 20g Flour
- 250g Sugar
- 20g Unsalted melted Butter
- 85g Egg White

### **Italian Almond Tea Gel**

### **Italian Almond Tea Gel**

- 2 nos Gelatin Leaves
- 200ml Water
- 2tsp Dilmah Italian Almond Gourmet Leaf Tea
- 1tsp Sugar

### **Dark Chocolate & Tea Ganache**

### **Dark Chocolate & Tea Ganache**

- 240g Dark Coverture Chocolate (64% Cocoa)
- 100ml Fresh Cream
- 100ml Dilmah Italian Almond Gourmet Leaf Tea

### **Dilmah Italian Almond Gourmet Leaf Tea Extract**

### **Dilmah Italian Almond Gourmet Leaf Tea Extract**

- 250ml Water
- 75g Dilmah Italian Almond Gourmet Leaf Tea
- 15g Sugar

## **Methods and Directions**

### **Italian Almond Tea Sponge Cake**

### **Italian Almond Tea Sponge Cake**

- Whisk tea leaves, ground almond, egg yolks, icing sugar, baker's flour and butter for about 5 minutes until it becomes thick and the batter forms a ribbon.
- In another bowl whisk egg whites until it starts to form a meringue.
- Slowly sprinkle the castor sugar.
- Continue whisking until a stiff meringue forms.
- Fold the meringue into the almond batter carefully not to deflate it too much and until it is well incorporated.
- Divide the batter equally into the 3 quarter sheet-pans and bake in a 170°C oven for about 12



minutes until it turns a little brown.

- Allow the cakes cool for room temperature.

### **Chocolate Swirl**

#### **Chocolate Swirl**

- Mix all the ingredients together until it forms a batter.
- Pour to a round mould and bake in a 160°C oven for about 20 minutes.
- Cut in to thin swirls and on top pour chocolate ganache.

### **Italian Almond Tea Gel**

#### **Italian Almond Tea Gel**

- Boil the water and prepare the tea.
- Add sugar and gelatin.
- Mix well.
- Pour over the cake as soon as prepared.

### **Dark Chocolate & Tea Ganache**

#### **Dark Chocolate & Tea Ganache**

- Chop the chocolate into a bowl.
- Heat the Fresh Cream and tea extract together.
- Pour it over the chocolate.
- Gently whisk the mixture until chocolate is melted and the Ganache is formed.

### **Dilmah Italian Almond Gourmet Leaf Tea Extract**

#### **Dilmah Italian Almond Gourmet Leaf Tea Extract**

- Add the water and sugar in a pan and bring to boil over medium-high heat.
- Once boiling, reduce the heat to low and put in tea leaves.
- Simmer for 20 minutes.
- Remove the pan from the heat and strain the concentrate through a sieve.
- Allow the mixture to cool to room temperature