

## Rose with French Vanilla Macaron



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- Sub Category Name  
Food  
Sweets
- Recipe Source Name  
Real High Tea Web Site

### Used Teas



t-Series Rose With  
French Vanilla

### Ingredients

Rose and French Vanilla Paste



- 200g White Chocolate
- 350ml Fresh Cream
- 4tbs Dilmah Rose with French Vanilla Tea
- 05g Gelatin

### **Macaroons**

- 250g Almond Powder
- 250g Icing Sugar
- 80g Egg white
- 225g Castor Sugar
- 60ml Water
- 60g Egg White

## **Methods and Directions**

### **Rose and French Vanilla Paste**

- In a pan, place fresh cream and boil over medium heat. When it starts to boil add Rose with French vanilla tea and infuse for a while.
- Next add in the chopped white chocolate and melt it as a ganache. Once melted add in the gelatin and mix well till dissolved and take off from heat.

### **Macaroons**

- Mix almond powder, icing sugar and egg white to a paste and set aside.
- Cook castor sugar and water to 121C, transfer to a mixer with a whisk attachment. Pour in egg whites slowly as in an Italian meringue.
- Mix in meringue to the almond paste till it forms a smooth texture, pipe onto a baking tray and bake at 140C for 20 minutes.